

Coloured Buns

Recipe

10000	g	100,0 %	flour	} 100%
600	g	6,0 %	fresh yeast (*)	
180	g	1,8 %	salt	
5500	g	55,0 %	water	
50	g	0,5 %	Gamma 500	
500	g	5,0 %	sugar	
500	g	5,0 %	margarine	
200	g	2,0 %	milk powder	
500	g	5,0 %	algae powder	

* or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed dough.

Dough temperature 25°C.

Scaling weight 2100 gram.

After a short rest divide and round up.

Flatten the dough pieces and put those in a hamburger tray.

Final proof 75 minutes.

Baking temperature 240°C.

Baking time 9 minutes.

Yield 257 stuks

For other coloured buns: remove the algae powder!

Purple: replace 35% of the water by elderberry juice

Yellow: replace 45% of the water by boiled pumpkin

Red: replace 45% of the water by beetroot juice

