



POTATO BUN MIX

For preparing flavourful soft & light potato buns and rolls.

POTATO BUN MIX

SwissBake[®] Potato Bun Mix is a special complete mix for the preparation of soft, super light & flavourful potato buns and rolls. This mix consistently yields old-fashioned buns and rolls which are beautifully golden, super light and have a tender texture. This Potato Bun Mix is been specially formulated using the best quality of dry mashed potatoes and stays soft for days.

*Compliment your patties with these flavourful potato buns made from **SwissBake[®] Potato Bun Mix.***



Ideal for professional chef and bakers looking to serve the best burgers.



Simple yet so special, ideal for serving a crowd of hungry burger fans.

- ✓ Made using the best quality dry mashed potatoes.
- ✓ Produces tender and light-textured buns.
- ✓ Soft and moist for best eating qualities.
- ✓ Long shelf life, stays soft for days.

RECIPE

POTATO BUN MIX	1000 gm
Water (Cold)	500 - 520 gm
Fresh / Dry Yeast	40 / 15 gm

INGREDIENTS

Enriched Wheat Flour, Potato Flour, Potato Flakes, Milk Solids, Dextrose, Salt, Whey, Soya Flour, Baking Powder, Emulsifier (E471, E481) Palm, Vitamin C, Vegetable Sourced Blend of Functional Enzymes.

PREPARATION

Place all the ingredients in the mixing bowl. Using a spiral mixer, mix all the ingredients at slow speed for 2 minutes and then at fast speed for 8 to 9 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation should be done for 20 minutes. Scale the dough for 80 gm or 100 gm and shape the dough as required. Final proof for 35 minutes to 40 minutes at 32°C and 85% relative humidity. Bake at 280°C for approximately 7 minutes for 100 gm dough.

