

BREAD MIXES

COFFEE HAZELNUT FINGER BUNS

Go beyond the bun this easter with our Coffee Hazelnut Finger Bun! This showstopper is bound to catch customers' attention, combining both elegance & festivity. Made using MAURI Bun Bread Mix, the smooth, fine crumb combined with coffee frosting, topped with roasted hazelnuts makes for a delicious Easter treat that's sure to impress! We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Bun Mix	
MAURI Bun Bread Mix	1.250kg
MAURI Instant Dried Yeast or	0.018kg
MAURI Compressed Yeast	0.056kg
Water (Variable)	0.625kg
Coffee Frosting	
Pure Icing Sugar (Sieved)	0.250kg
Softened Butter	0.050kg
Ground Coffee/Extract	1 tsp
Hot Water	2 tbsp

METHOD

BUN MIX

STEP 1

Place products into a bowl and mix in a spiral mixer for 2 minutes on 1st speed, then 7-9 minutes on 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.

STEP 2

Place the dough covered in a bowl and allow to rest for 20 minutes.

STEP 3

Cut and portion dough into 70g pieces. Mould individual dough pieces into long finger rolls and place onto baking tray ready for proofing. Place finger buns approximately 4cm apart from each other.

STEP 4

Proof for 40-60 minutes at 85% relative humidity, 38°C.

STEP 5

Bake for 10-12 minutes (no steam) at 180-190°C.

COFFEE FROSTING

STEP 1

Beat together the icing sugar, butter, coffee and 2 tbsp hot water in a bowl until thick and pale (2-3 minutes).

STEP 2

Spread or pipe over cooled bun and finish with a scattering of roasted hazelnuts.

*Yield: Makes 28-30 buns at 70g portions.

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Storage temperature: refrigerated below 5°C.