



Soft Hazelnut Bun

A Soft Bun with a hazelnut filling inside.

Hazelnut filling:

Ingredients	%	Batch Weight
eisella Haselnuss	100	0.500 kg
Whole Egg	50	0.250 kg
Water	20	0.100 kg
Chocolate	30	0.150 kg



Preparation Instructions

1. Mix all ingredients together and let it soak for 30 min
2. Then put it into a bowl and freeze
3. Later cut the frozen filling into strip

Main dough:

Ingredient	%	Batch Weight
Wheat Flour	100	1.000 kg
Salt	1	0.010 kg
VX2-T	2	0.020 kg
Sugar	25	0.250 kg
Meisterback Margarine	25	0.250 kg
Dry Yeast	1	0.010 kg
Water	50	0.500 kg

Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes with high speed
2. Dough Temperature 26 – 28°C
3. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 10 minutes
4. Turn the dough out onto a floured surface and scale into 1800 g dough pieces for one press of rolls. Very gently loosely mould the dough pieces into a round shape
5. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
6. Take each dough and divided it into 30 pieces with the dough divider to small round pieces
7. Flatten the dough pieces fill with strips of hazelnut filling
8. Close the dough pieces and roll them into long shape
9. Proof at for 55 – 65 minutes. The dough pieces should be approximately 90% proofed
10. Remove from the proofer

Baking instructions

1. Place into a preheated oven set at 240°C
2. Bake for a total of 13 –15 minutes reducing the heat to 200°C after 5 minutes of baking