



Red Bean Steam Buns

Ingredients

	%	g
Total flour weight	100	1000
Flour low protein (UNO)	100	1000
Water ±	55	550
Fresh yeast**	2	20
Salt	1	10
Sugar	4	40
Baking powder	0.5	5
Sapore Madre* (sourdough)	10	100
S500* (bread improver)	0.5	5
Total dough weight		1750

Working method

Mixing spiral	3 min slow, ± 6 min fast
Dough temperature	24°C
Make up	Roll out the dough on laminator and give folds. Do this a few times until the dough is smooth. Roll out to ± 5mm, spread the <i>Deli Red Bean*</i> and roll up. Cut pieces of ± 50 g.
Final fermentation	± 45 min at 35°C 85% R.H.
Oven temperature	95°C - Steam / Humidity 100%
Baking time	± 14 min

** If using instant yeast: divide the amount by three.