

Brioche Bun Mix

500g Brioche Mix 2 tsp. Instant Yeast
200ml Water 25g Butter, room temp

Place all ingredients in a mixing bowl and mix slowly for 2 minutes to combine. Place onto your work bench with a good dusting of flour and knead for 7-8 minutes until elasticity is well developed.

Allow dough to rest for 10 minutes before shaping as desired. Cover with a wet tea towel and let your buns rise in a warm place for 60-90 minutes until they double in size. Preheat oven to 200°C and bake for 20-25 mins or until golden brown and cooked through.



Ingredients: Wheat flour (thiamine, folate), Sugar, Vegetable fat (vegetable oil, emulsifier (471), antioxidant (307)), Egg powder, Milk solids, Iodised salt, Natural flavour, Inactive dried yeast, Malt flour, Enzyme (amylase), Antioxidant (ascorbic acid), Natural colour (160a).