



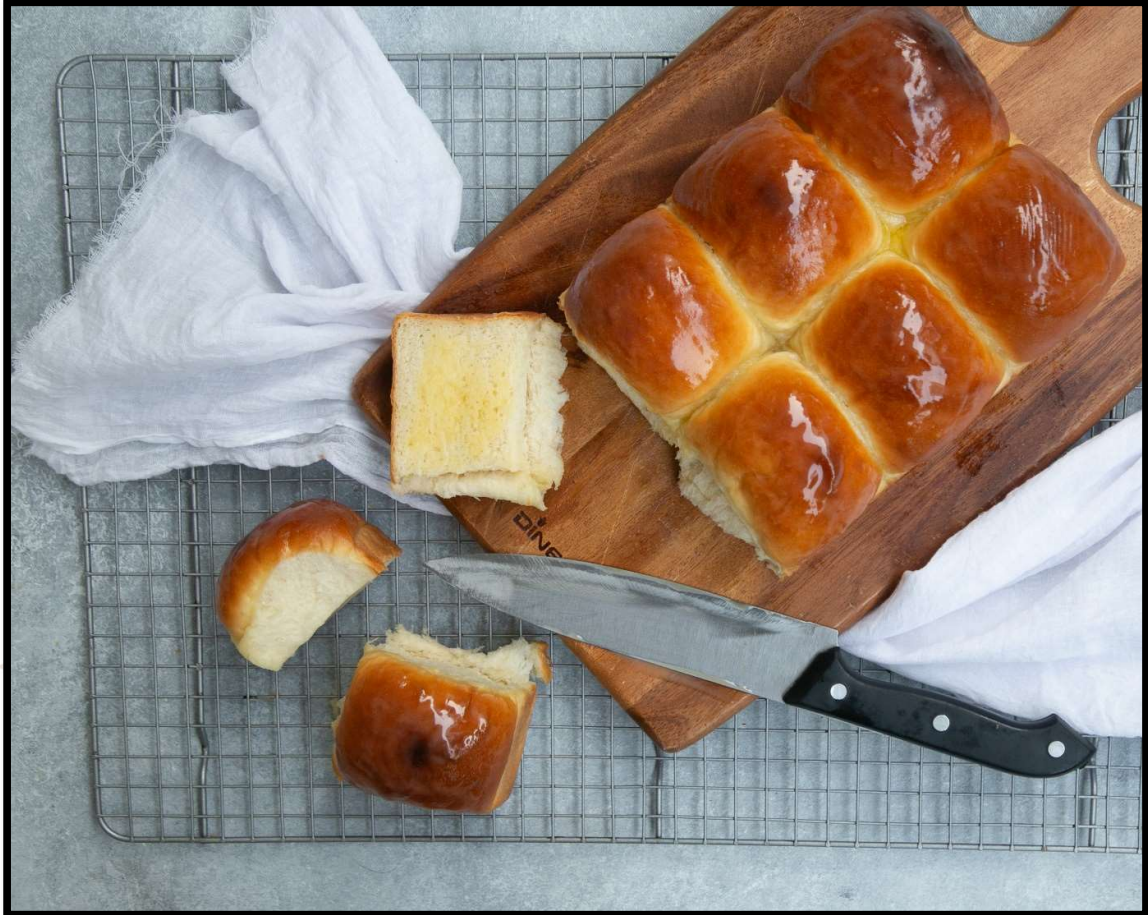
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INDIAN PAV BUNS RECIPE CARD



PAO BUNS



ELEMENTS : BREAD DOUGH

TOOLS/EQUIPMENTS REQUIRED: MIXING BOWLS, SPATULA, SIEVE, SPOONS, WEIGHING SCALE, BRUSH, DOUGH SCRAPER, BAKING TRAY, RECTANGULAR RING (24.5cm x 14.5cm x 4.5cm)



FOR THE DOUGH		COSTING (in ₹)		NO. OF PORTIONS: 8
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	ELEMENTS
All Purpose Flour	400 g	8.8	13.3	Bread Dough
Caster Sugar	15 g	0.85	1.92	
Salt	6 g	0.5	0.5	
Instant Yeast	8 g	3.2	3.2	
Milk powder	25 g	11.25	11.25	
Water	150 g	3.5	3.5	
Milk	100 g	15	15	
Salted Butter	20 g	9.3	12.6	
TOTAL		52.4	61.27	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Pre-heat the oven at 220°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl, collect flour, sugar, salt, yeast and milk powder. Add water and milk to it and start kneading it to form a dough. 3. Once the gluten has been formed, add the butter and knead again to get a soft and smooth dough. 4. Now let it proof for about 20-30 minutes and meanwhile grease the tray and the ring with butter and keep the ring on the baking tray. 5. Once the dough has proofed, degas it and divide it into 8 equal portions and shape them into a nice smooth ball and place them in the ring closely. 6. Now keep it for proofing for about 20-30 minutes. 7. Once proofed, place it in a pre-heated oven for about 20-25 minutes, if more color starts to come then place a piece of aluminium foil on it. Do the temperature check once baked. 8. After pao buns have been baked, gently remove the ring and brush some melted butter on top. 				OVEN TEMPERATURES OTG 220°C (upper rod + lower rod) DECK OVEN Upper temperature – 220°C Lower temperature – 220°C UNOX 160°C, Fan speed – 1, Humidity – 0

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Baked Buns	6.55	7.65



NOTE		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3-5 days	-

