

HOMEMADE ENGLISH BATH BUNS



A traditional sweet English delight to surprise your families! Perfect as a snack for afternoon tea.



SERVING SIZE
Approximately
15 buns



TIME REQUIRED
Preparation: 45 mins | Cooking: 15 mins
Total waiting/resting: 3h 20 mins



SERVING SUGGESTION
Serve these English bath buns with English tea
for a perfect pairing.



INGREDIENTS

Item	Quantity
Flour	500g
Water	250ml
Butter	125g
Saf-instant® yeast	11g
Eggs, beaten	100g
Salt	8g
Sugar	60g
Nib sugar	4 -5tbsp
Egg (for egg wash)	2 pc

FEATURED PRODUCT



PREPARE THE DOUGH

1. Add all ingredients except the butter and dried raisins into the mixer. Mix for 3 mins on low speed and 6 mins on high.
2. Add the butter and mix for 2 mins on low speed and 2 mins on high, until all ingredients are fully incorporated into the dough.
3. Add the dried raisins and mix 2 mins on slow.
4. After mixing, round the dough up, place into a bowl, cover and leave to rest for 45 mins at room temperature of 26 - 30°C.
5. Empty the dough onto a floured table and fold the dough to remove the gas.
6. First fermentation: Place the dough back into the bowl, cover and leave for a further 30 mins at room temperature of 26 - 30°C.

SHAPING

1. Divide the dough into into 15 x 75g pieces (no need to mold perfectly round as they should look irregular and rustic).
2. Place each piece of dough evenly on a baking tray lined with baking sheet.
3. Cover the tray and buns loosely with a sheet of plastic and let rise 2 ½ times the original size. It should take around 90 - 120 mins at room temperature of 26 - 30°C.
4. Brush a layer of egg wash and sprinkle some nib sugar on each piece.

BAKING

1. Preheat convection oven to 200°C. Bake in the oven for approximately 10 - 12 mins.
2. Place on a cooling rack to cool before serving.