



Coffee Hazelnut Finger Buns

Go beyond the bun this easter with our Coffee Hazelnut Finger Bun! This showstopper is bound to catch customers' attention, combining both elegance & festivity. Made using Mauri Bun Bread Mix, the smooth, fine crumb combined with coffee frosting, topped with roasted hazelnuts makes for a delicious Easter treat that's sure to impress! We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Coffee Hazelnut Finger Buns	
Mauri Bun Bread Mix	1.250kg
Mauri Instant Dried Yeast or	0.018kg
Mauri Compressed Yeast	0.056kg
Water (Variable)	0.625kg
Coffee Frosting	
Pure Icing Sugar (Sieved)	0.250kg
Softened Butter	0.050kg
Ground Coffee/Extract	1 tsp
Hot Water	2 tbsp

PRODUCTS

86002 Bun Bread Mix 12.5kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack); 10897 Compressed Yeast 12kg

Yield: 28-30 buns at 70g portions.



METHOD

Mauri Bun Bread Mix

1. Place products into a bowl and mix in a spiral mixer for 2 minutes on 1st speed, then 7-9 minutes on 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. Place the dough covered in a bowl and allow to rest for 20 minutes.
3. Cut and portion dough into 70g pieces. Mould individual dough pieces into long finger rolls and place onto baking tray ready for proofing. Place finger buns approximately 4cm apart from each other.
4. Proof for 40-60 minutes at 85% relative humidity, 38°C.
5. Bake for 10-12 minutes (no steam) at 180-190°C.

COFFEE FROSTING

1. Beat together the icing sugar, butter, coffee and 2 tbsp hot water in a bowl until thick and pale (2-3 minutes).
2. Spread or pipe over cooled bun and finish with a scattering of roasted hazelnuts.