

*Informationsbüro*

*Australische Macadamias*




## Apricot macadamia rolled buns

### Ingredients

300g / 10.6 oz	bread flour
700g / 1.6 lb	French bread flour
7g / 2.7 oz	fresh yeast
60cc / 2 fl oz	milk
100g / 3.5 oz	granulated sugar
10g / 0.4 oz	salt
600g / 1.3 lb	whole eggs
500g / 1.1 lb	butter

### Mixing

Final dough temperature

Fermentation

Scaling dough

Proofing in proof box

Baking

L2 minutes H3 minutes, add the butter;  
L1 minute H3 minutes

20°C/68°F

30 minutes

200g / 7.1 oz (keep in a freezer right after scaling)

30-40 minutes at 30°C/86°F at 65% humidity

8 minutes at 240°C/464°F over fire  
and 200°C/392°F under fire

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