

Chocolate Banana Bun



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Ingredients:

515 g	Bread Flour
25 g	Low Protein Flour
20 g	Cocoa Powder
50 g	Sugar
6 g	Salt
130 g	Mashed Banana
260 g	Milk
30 g	Whipping Cream
13 g	Fresh Yeast
40 g	Butter
60 g	Baking Chocolate Chips

Workflow:

1. Put all the ingredients apart from fresh yeast and butter into the mixing bowl of the kitchen machine, knead at medium-low speed for around 3 minutes. Add butter softened at room temperature and fresh yeast, knead at medium-low speed for about 5 minutes until the butter is completely absorbed by the dough. Continue to knead at medium speed until it passes the windowpane test, then add baking chocolate chips.
2. Take out the dough to deflate it and roll the dough round. Leave it at room temperature (26 - 28°C) and a humidity of 85% to rise for 30 minutes, the dough will double in size.
3. Roll the rested dough round, divide it into 12 equal parts, and let it rest for 10 minutes.
4. Flatten the rested dough and roll it round again, leave it at room temperature (26 - 28°C) for about 30 minutes to double its size.
5. Preheat the oven to 190°C in advance, sprinkle a thin layer of flour on the surface, cut a cross and squeeze softened butter in the middle.
6. Preheat Bosch Steam Oven to 150°C in 4D HotAir mode; added steam function (steam intensity: 1), and bake for about 20 minutes.
7. After baking, the crust of the bread will become crispy, but remain soft inside. The 4D HotAir will not burn the surface and, with a beautiful chocolate top.

Setting procedure:

4D HotAir 150°C
Added steam: level 1
Cooking time: 20 mins
(Preheated oven)

4D HotAir

TIP:

1. Unfinished European buns can be placed in a sealed bag and put in the refrigerator. Reheat it with hot air mode for 5 minutes, and add steam function for 2 minutes to restore its freshly baked texture.
2. You can choose to use salted or unsalted butter. Salted butter has a stronger taste. Unsalted butter has a higher fat content, thus a stronger smell.



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