

# Pineapple Buns



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## Ingredients:

### Bread

400 g	Bread flour
80 g	Sugar
12 g	Milk powder
12 g	Custard powder
8 g	Yeast
1 pc	Egg
40 g	Butter
100 g	Milk
100 g	Water

### Crust

110 g	Vegetable shortening
200 g	Flour
90 g	Sugar
20 g	Milk powder
1 g	Soda powder
1 g	Edible ammonia powder
8 g	Eggs
8 g	Evaporated milk

## Workflow:

### Bread

1. Use the kitchen machine to blend the flour, sugar, milk powder, custard powder and yeast at speed 1. for approximately 25 minutes.
2. Add in egg, milk and water and mix at speed 1. Knead the dough at speed 3 for 25 minutes. Knead until shiny and elastic.
3. Let rise until 2 times bigger.
4. Release air in dough, form into round shape and let rise until 2 times bigger.

### Crust

1. Use the kitchen machine to blend the flour, sugar, milk powder, soda powder and edible ammonia powder at speed 1.
2. Add in vegetable shortening, egg and evaporated milk. Mix well at speed 3.
3. Divided into same portions quantity with the bread dough.
4. Preheat Steam Oven to 180°C in 4D HotAir mode then bake for 20 minutes.

## Setting procedure:

**4D HotAir** 180°C  
Cooking time: 20 mins  
(Preheated oven)

**4D HotAir**

### TIP:

Measure small amounts of soda powder and edible ammonia powder with a measuring spoon instead of using an electronic scale.



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