Sausage Bun

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Product Code:
OK2050 Sausage Bun

Enhance your BBQ creations with our gourmet sausage bun. This bun is substantial enough to hold your favorite sausage or smokie link, plus all the fixings! This makes it a popular choice for home entertaining and chefs everywhere. Trans Fat Free. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

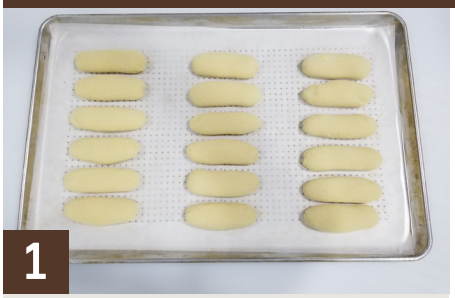
Wheat Flour, Water, Semolina Flour, Yeast, Sugar, Canola Oil, Wheat Gluten, Salt, Soy Lecithin, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase)

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 1 Bun (73g)	% Daily Value
Calories	270	
Fat	3g	4%
Saturated	0g	
+Trans	0g	0%
Carbohydrate	49g	16%
Fibre	2g	9%
Sugars	4g	4%
Protein	10g	
Cholesterol	0mg	
Sodium	500mg	22%
Potassium	100mg	2%
Calcium	10mg	1%
Iron	2.5mg	14%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.



BREAKOUT & THAW

Break product out onto flat baking pans lined with parchment paper. Space 18 buns (6 x 3) on baking sheet. Remember to keep belt mark of bun down. Put in retarder or cooler overnight to thaw.

MORNING

Remove rack from retarder or cooler. Top with Semolina Flour or Sesame Seeds. Put product into proofer or let product sit on covered rack on floor until space and time permit in proofer and oven. Let rise in proofer until product is about 2 - 3 times its original size. This should take approximately 30 - 60 minutes.

TOPPING: Semolina Flour or Sesame

BAKE TIME

SCORING: After proofing, score with 1 slice the length of the roll.
Bake at 375˚F for 10 - 12 minutes. Use steam - settings will vary. After bake cycle is complete remove from oven and transfer rolls from pan to cooling rack immediately. Let product completely cool before packaging.