

Technological map : **Buns with caraway seeds** (10 pcs.)

Dough preparation:

No.	Ingredients	Unit	Amounts
1	Wheat flour type 405	kg	0,300
2	Milk 2%	l	0,150
3	Butter 82%	kg	0,040
4	Fresh yeast	kg	0,015
5	Egg	pcs./ kg	1 ½/ 0,090
6	Sugar	kg	0,040
7	Salt	kg	0,004

Heats the milk to a temperature of +25C°. Stir the yeast and sugar into a little milk.
Wheat flour is sifted, and salt is added to it.
In a bowl, lightly beat the eggs with the rest of the milk.
Pour the milk-yeast-sugar mixture, egg milk mixture into the sifted flour and knead everything together.
Then add soft butter. The dough is kneaded until it remains smooth and elastic.
Then the dough is rolled into a ball, sprinkled with a little flour .
The dough is placed in the proofer for one hour at a temperature of +34° C .

Filling preparation:

No.	Ingredients	Unit	Amount
1	Butter 82%	kg	0,080
2	Sugar	kg	0,005
3	Salt	kg	0,005
4	Caraway seeds	kg	0,010

Butter is mixed with salt, sugar and caraway seeds.

When the dough has risen, it is divided into ten pieces of 55 grams each.
Each piece is rounded and placed on a baking sheet.
The dough balls are stay in proofer 30 minutes.
A hole is made in the middle of the balls of dough.
Brush each dough ball with egg yolk.
Put the caraway seeds - butter filling in each hole.
Bake the buns in the oven at +180 C for 15 minutes.

