



Food For Thought Recipe and Allergen Card

Iced Finger Buns

100 Portions

Ingredient	Hannah Product Code	Quantity
Strong Flour	D200220	3kg
Caster Sugar	D001146	300g
Spread	C000266	240g
Free Range Eggs	C000350	12
Dried Active Yeast	D001680	85g
Salt		30g
Warm Milk		900ml
Warm Water		400ml
Icing Sugar	D001207	1,200g
Cold Water		30ml

RECIPE METHOD – ALLERGENS

1. In a planetary mixer add the strong flour, caster sugar, spread, yeast, eggs, salt and warm milk and mix slowly using the dough hook
2. Add the warm water slowly until a soft dough is formed
3. Knead using the mixer for 10 minutes until smooth and elastic
4. Allow to prove in a warm place, with a damp tea towel covering for 1 hour or until doubled in size
5. Knock-back to remove the air from the dough and tip out onto a floured surface
6. Split the dough into manageable pieces and roll into long 'sausages' about 2.5cm in diameter
7. Cut the 'sausage' into 8 cm pieces and arrange on a greased baking tray allowing enough room for them to double in size once more (do not worry if they touch slightly)
8. Cook in a preheated oven at 220°C for 10mins until lightly browned and transfer to a cooling rack to cool
9. Make the icing by mixing the icing sugar and water (this should be quite thick)
10. Once the buns are cool, dip into the icing and allow to set

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...