



Pastry & Sweet treats/Soft Dough



Cardamom Bun De Luxe

Product code: 70469

Beautiful and tasty bun with butter and sourdough. Rich cardamom filling with butter and almond icing. Knited by hand.

Raw dough

Thaw overnight in the fridge (2°C) or in room temperature for 60 min. Shape the dough piece round and place in the bun form. Proof for 60 minutes in proofing cabinet (35–37 °C, r.H. 70%). Bake at 180 °C for 8–12 min.

Ingredients

WHEAT flour, water, BUTTER 12,5%, sugar, yeast, ALMOND 3,5%, WHEAT GLUTEN, MILK powder, cardamom, salt, EGG powder, modified starch, skimmed MILK powder, hardened vegetable fat (coconut), WHEAT sourdough, glucose syrup, emulsifier (E472e), CREAM powder, flavours (vanillin), colour (beta-carotene), stabilizer (E401), preservative (E202), flour treatment agent (E300).

EAN	06437005077302
Weight pr. piece	95 g
Pieces pr. carton	80
Cartons pr. pallet	45
Shelf life:	240 days
Storage:	Storage at -18°C or colder
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1467KJ
Kcal	350kcal
Fat	15g
- of which saturates	6.8g
Carbohydrate	44g
- of which sugars	12g
Fibre	2.5g
Protein	8.2g
Salt	0.3g
Sodium	0.34g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/cardamom-bun-de-luxe/>