

Baker: No, we need to use another portion of the dough for glazed buns, which is a sugary coating on?? the top of the bun, and we need to score another batch, which is when we lightly cut the surface of the bun in order to make a design. The fermentation process, along with kneading the dough, creates aeration and makes for a taller and wider bun. We use a divider to portion out the dough, and then we place the portioned out dough into pans, which is called panning. We'll then use our scale to weigh each bun and ensure all are portioned equally. This is when we place a light layer of flour on our surface before we begin dough kneading. We don't have to worry about calculating an exact baker's percent for this flour—we'll use that for the flour in the recipe. We either use baking powder or yeast in our breads, but this recipe calls for yeast. We use several other ingredients in the recipe for buns though, including warm water, sugar, salt, oil, and more flour! It's important we handle our dough well in order to make a tight dough, which allows the gluten in the dough to expand. The sugar feeds the yeast in the dough, which starts the fermentation process. ?Trainee: So we've assembled our dough. ?Baker: An egg wash simply coats the top of the bun so that the top can caramelize, giving a nice golden brown color which makes !people really want to buy our buns. Technology and Processing ?Trainee: Good morning