

ADOBO BUN WITH LEMON TWIST

OVERVIEW

15-027

INGREDIENTS

Group Bread

Ingredient	KG	%
Bread Flour	0.350	70.00
All Purpose Flour	0.150	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
DOBRIM NOBRO	0.002	0.40
Water	0.250	50.00
Whole Eggs	0.100	20.00
Sugar	0.050	10.00
Salt	0.008	1.60
BAKELS EIGHT GRAIN BASE	0.050	10.00
BAKELS SHORTENING	0.025	5.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.025	5.00
APITO LEMON PASTE	0.015	3.00
Total Weight:		1.033

Group Filling

Ingredient	KG	%
Lean meat	0.350	-
Garlic	0.020	-
Sugar	0.030	-
Vinegar	0.035	-
Soy sauce	0.070	-
Seasoning	0.008	-
Cornstarch	0.035	-
Water	0.100	-
Total Weight:		0.648

Group Topping

Ingredient	KG	%
Rolled Oats	0.100	-
Total Weight:		0.100

Yield: 26 x 40g

METHOD

How to do it:

Bread:

1. Combine all the dry ingredients. Mix on low speed for 30 seconds.
2. Dissolve Apito Lemon Paste in water. Add water-Apito Lemon solution and eggs and mix on low speed for 2 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-lean

3. Add Bakels Shortening and Butta Butteroil Substitute. Mix on high speed for 5 minutes.
4. Rest for 10 minutes. Scale to 40g. Round and rest for another 10 minutes.
5. Apply filling and seal the dough.
6. Brush with egg wash and top with rolled oats. Place on flat sheets.
7. Proof.
8. Bake at 180°C for 15-20 minutes.

Filling:

1. Place washed meat in a microwaveable container and rub with seasoning. Fill the container with water equal to the height of the meat.
2. Microwave on medium heat for 10 minutes or boil for 10 minutes. Do not discard the water used for boiling.
3. Let the meat cool and turn it into flakes. Set aside.
4. In a pan, combine garlic, soy sauce, vinegar, water (used for boiling meat), sugar and cornstarch. Stir until the desired consistency is achieved.
5. Place the meat flakes and let it simmer for at least 3-5 minutes.
6. Cool.