



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-lean



FINISHED PRODUCT

Soft Roll

ALMOND BREAD ROLL

OVERVIEW

19-050

INGREDIENTS

Group Filling

Ingredient	KG	%
Almond Flour	0.175	100.00
Sugar	0.150	85.71
Water	0.040	22.86
Icing Sugar	0.038	21.71
Egg white	0.025	3.07
APITO BUTTA VANILLA ESSENCE	0.003	1.71
Total Weight:	0.431	

Group Topping

Ingredient	KG	%
FINO COFFEE BOY PART 2	0.250	-
BAKELS DAIRY BLEND	0.083	-
Water	0.042	-
Oil	0.042	-
APITO BUTTA VANILLA ESSENCE	0.044	-
Total Weight: 0.461		

Group Dough

Ingredient	KG	%
Bread Flour	0.700	700.00
All Purpose Flour	0.300	300.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
Sugar	0.065	6.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Evaporated Milk	0.200	20.00
Egg Yolk	0.110	11.00
Water	0.350	35.00
BAKELS DAIRY BLEND	0.100	10.00
Total Weight: 2.045		

METHOD

How to do it:

1. For the filling, gently heat the sugar and water in a pan. Stir constantly until the sugar is dissolved. Bring to a boil.
2. Boil until the syrup reaches 116°C (soft ball).
3. Remove the pan from the heat and lightly stir until the sugar begins to grain.
4. Stir in the ground almonds.
5. Add the lightly beaten egg white and return to low heat. Cook gently for two minutes.
6. Remove from heat and mix in Apito Butta Vanilla.
7. Transfer to a mixing bowl with paddle attachment and paddle for 1 minute while adding powdered sugar. Set Aside.
8. For the Topping, cream the coffee boy and butter for 6 minutes. Add the water, oil and Apito Butta Vanilla and mix for another 1 minute. Set Aside.
9. Finally, for the bread dough place everything except for the butter in the mixer with hook attachment.
10. Mix on low speed for 2 minutes.
11. Add the butter and develop thoroughly.
12. Remove from mixing bowl and rest for 12 minutes.
13. Scale and add filling. Proof.
14. Pipe the Vanilla topping and bake until light brown in color.