

APITO LOAVES

OVERVIEW

04-001

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
Salt	0.009	1.75
Sugar	0.100	20.00
BAKELS SHORTENING	0.020	4.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
FINO BREAD IMPROVER	0.002	0.40
Water	0.240	48.00
Skimmed Milk	0.020	4.00
Total Weight:		0.896

Group 2

Ingredient	KG	%
Bread Flour	0.500	100.00
APITO FLAVOCOLS	0.100	10.00
Salt	0.009	1.75
Sugar	0.100	20.00
BAKELS SHORTENING	0.020	4.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
FINO BREAD IMPROVER	0.002	0.40
Water	0.250	50.00
Skimmed Milk	0.020	4.00
Total Weight:		1.008

Group 3

Ingredient	KG	%
APITO FLAVOCOLS	0.010	-
Sugar	0.100	-
Bread Crumbs	0.100	-
Bread Flour	0.020	-
Water	0.120	-
Total Weight:		0.350

Yield: 4 x 400g dough

METHOD

How to do it:

1. Mix all ingredients except Bakels Shortening on low speed for 2 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

2. Add Bakels Shortening and mix on high speed until developed.
3. Rest for 10 minutes.
4. Cut and scale into 200-g each (both plain and flavored) then put the filling in between. Mold into loaf bread shape.
5. Cut the dough crosswise into equal parts (1/2 inch wide). Make sure to turn both ends of the cut dough to show the swirls. Slant dough towards the left then place in the greased loaf pan (to show the swirl effect and filling).
6. Proof for 1½ hours.
7. Bake at 180°C for 15-20 minutes.

Filling:

1. Mix all ingredients by hand until combined.
2. Set aside.

Dough (Note: Mix plain and flavored dough separately)