

APITO SWIRL LOAVES

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Salt	0.009	1.75
Sugar	0.095	19.00
BAKELS SHORTENING	0.005	1.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
BAKELS LECITEM SUPREME	0.005	1.00
Water	0.250	50.00
Skimmed Milk	0.020	4.00
Total Weight:		0.889

Group Flavored dough

Ingredient	KG	%
Bread Flour	0.500	100.00
APITO FLAVOCOLS	0.050	10.00
Salt	0.009	1.75
Sugar	0.095	19.00
BAKELS SHORTENING	0.005	1.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
BAKELS LECITEM SUPREME	0.005	1.00
Water	0.225	45.00
Skimmed Milk	0.020	4.00
Total Weight:		0.916

Group Filling

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 piece x 400g dough (w/ filling)

METHOD

How to do it:

Dough (Note: Mix plain and flavored dough separately)

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



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

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.