



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads

ARTISAN POCKET BREAD

OVERVIEW

15-005

INGREDIENTS

Group Polish

Ingredient	KG	%
Bread Flour	0.500	100.00
Water (approx. 25°C)	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Total Weight: 1.005		

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.015	1.50
Salt	0.025	2.50
BAKELS ARTISAN 7% CONCENTRATE	0.100	10.00
BAKELS SHORTENING	0.100	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.500	50.00
Oil	0.084	8.40
Total Weight:		1.834

Group Beef Salpicao

Ingredient	KG	%
Beef	1.000	-
Garlic	0.080	-
Oyster sauce	0.150	-
Worcestershire sauce	0.150	-
Refrigerated margarine	0.025	-
Oil	0.050	-
Cheese	0.440	-
Romaine Lettuce	0.225	-
Total Weight:		2.120

Group Tofu Goreng

Ingredient	KG	%
Tofu (firm)	0.800	-
Pechay	0.360	-
Garlic	0.080	-
Oyster sauce	0.120	-
Oil	0.050	-
Cheese	0.400	-
Romaine Lettuce	0.200	-
Total Weight:		2.010

Yield: 42 pieces x 60g dough

METHOD

How to do it:

Polish/Dough:

1. Mix polish ingredients and ferment for 24-48 hours in refrigerator temperature.
2. Combine dough ingredients to the polish dough and mix until fully developed.
3. Divide the dough into 60 grams each, rest for 10- 15 minutes.
4. Flatten the dough into oval shape using a rolling pin.
5. Spread small amount of oil on dough surface and fold into half.
6. Proof until double in size. Put egg wash on top of the dough.
7. Bake at 180 °C for 20 minutes.
8. Put desired filling.

Beef Salpicao:

1. Mix beef, Worcestershire, oyster sauce and garlic in a bowl. Let stand for 10- 15 minutes.
2. Add the oil and marinate for 30 minutes or overnight in the chiller.
3. Heat oil in pan over medium heat. Stir fry marinated beef until cooked to desired doneness.

4. Add refrigerated margarine and stir until melted.
5. Cool and use as filling (approximately 95 grams for each 60-g dough).

Tofu Goreng:

1. Deep fry tofu until golden brown. Set aside.
2. Saute garlic and add chopped pechay. Cook for 5 minutes.
3. Add fried tofu and season with oyster sauce.
4. Cool and use as filling (approximately 100 g for each 60-g dough).