

# BISCOCHO

## OVERVIEW

02-005

## INGREDIENTS

### Group 1

Ingredient	KG	%
Sugar	0.160	16.00
Salt	0.015	1.50
Egg yellow color	0.001	0.05
Water	0.480	48.00
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
DOBRIM HIGH SPEED	0.004	0.40
BAKELS SHORTENING	0.040	4.00
Sugar	0.800	80.00
BAKELS MARGARINE SPECIAL	0.600	60.00

**Total Weight:** 3.108

**Yield:** 204 x 15-g dough

## METHOD

How to do it:

No-time Dough Method:

1. Dissolve sugar, salt and egg yellow color in water. Mix with dry ingredients until flour is moistened, about 2 minutes using a spiral dough mixer.
2. Add Bakels Shortening and mix until dough is well developed.
3. Rest for 10 minutes.
4. Cut and scale the dough into desired weight, approximately 60 g. Mold into hotdog rolls.
5. Proof.
6. Bake at 180°C for 13-15 minutes.
7. Air dry.
8. Slice each roll lengthwise into 4 parts.
9. Air dry. Set aside.
10. Cream sugar and Bakels Margarine Special, then brush onto the bread slices.
11. Toast until golden brown.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit