

BONETTE AND CREAM

OVERVIEW

17-011

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.700	70.00
Bread Flour	0.300	30.00
Sugar	0.200	20.00
Salt	0.012	1.20
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
BAKELS LECITEM SUPREME	0.008	0.80
Water	0.500	55.00
BAKELS MONOFRESH PLUS	0.005	0.50
FINO POTATO FLAKES	0.070	7.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	10.00
ROTITEX	0.050	5.00
Total Weight: 1.957		

Group Fillings

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.462	-
BAKELS VANILLA CREAM	0.462	-
BAKELS LEMON CREAM	0.330	-
Orange Cream	0.330	-
Total Weight: 1.584		

Group Topping

Ingredient	KG	%
Bread Crumbs	0.150	-
Total Weight: 0.150		

METHOD

How to do:

1. Mix all ingredients except Butta ButterOil Substitute and Rotitex.
2. Mix for about 5 minutes in medium speed.
3. Place Butta ButterOil Substitute and Rotitex and mix on high speed until dough develop.
4. Rest. Cut the dough into 30 grams.
5. Flatten. Pipe desired filling in the middle of dough. Fold.
6. Roll into bread crumbs. Place with a liner in a kababayan pan.
7. Proof for about 35-40 minutes.
8. Bake at 190°C for 12-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food