

BRAIDED CHEESE MONAY

OVERVIEW

04-008

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.400	80.00
Soft Flour	0.100	20.00
Sugar	0.100	10.00
Salt	0.008	1.50
Milk Powder	0.020	4.00
Whole Eggs	0.050	10.00
BAKELS SHORTENING	0.030	6.00
Water	0.275	55.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
DOBRIM HIGH SPEED	0.002	0.40
Total Weight: 0.990		

Group 2

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.067	-
Sugar	0.050	-
Bread Flour	0.100	-
Total Weight: 0.217		

Yield: 6 x 150g dough

METHOD

How to do it:

Dough:

1. Mix all ingredients except Bakels Shortening.
2. After 5 minutes mixing, add Bakels Shortening.
3. Mix until fully developed.
4. Cut to sizes (150 grams) then form into desired shape.
5. Proof, cut, brush with egg wash, grate topping, then bake at 180°C for 15-20 minutes.

Topping:

1. Combine all ingredients.
2. Grate over proofed dough prior to baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet