



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll

CARAMEL ESPRESSO BONETTE

OVERVIEW

19-172

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.300	100.00
BAKELS LECITEX	0.002	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	2.00
Egg Yolk	0.030	10.00
BAKELS CARAMEL CREAM	0.060	20.00
APITO EXPRESSO PASTE	0.005	1.67
Sugar	0.060	20.00
Evaporated Milk	0.030	10.00
Water (1)	0.100	33.33
BAKELS DAIRY BLEND	0.030	10.00
Salt	0.001	0.15
Total Weight:		0.624

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water (1)	0.300	-
APITO EXPRESSO PASTE	0.008	-
Total Weight: 0.408		

Yield: 20 pcs

METHOD

How to do it:

1. For the filling, mix everything in a bowl until well combined. Set aside.
2. Place all ingredients, except Bakels Dairy Blend, in a mixer with dough hook, and mix on low speed for 2 minutes.
3. Add Dairy Blend and mix on high speed until dough develops thoroughly.
4. Remove from mixing bowl and allow dough to recover for 10 minutes.
5. Scale to 30-g dough pieces. Deposit prepared filling and mold as desired. Place dough pieces onto well-greased flat sheets.
6. Proof and bake at 180°C.