

# CARO PASAS DE HERBA

## OVERVIEW

06-024

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS LECITEX	0.008	0.80
Sugar	0.140	14.00
Salt	0.015	1.50
BAKELS PESTO BASE	0.050	5.00
BAKELS SHORTENING	0.040	4.00
Raisins	0.400	40.00
Carrots (grated)	0.400	40.00
Water	0.280	28.00

**Total Weight:** 2.341

**Yield:** 23 piece x 100g dough

## METHOD

How to do it:

1. Mix bread flour, Bakels Instant Yeast, Lecitex Bread Improver and grated carrots.
2. Dissolve salt and sugar in water and combine with flour mixture.
3. Mix for 2 minutes on low speed and then add Bakels Shortening.
4. Continue mixing on high speed for 5 minutes or until 90% developed.
5. Add Bakels Pesto Base. Mix for another 1 minute.
6. Add raisins until fully incorporated.
7. Rest dough for 10 minutes.
8. Cut into 100 g dough pieces or cut to desired weight.
9. Mold into balls or as desired.
10. Proof and bake at 180°C.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet