



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Sweet

CEREAL AND HONEY PANDESAL

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.700	70.00
Water	0.350	50.00
Brown Sugar	0.098	14.00
Cereal and Honey Bread Concentrate	0.300	30.00
Salt	0.011	1.60
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	0.80
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.007	1.00
Oil	0.020	2.00
ROTITEX	0.014	2.00
BAKELS LECITEM SUPREME	0.010	1.00
Total Weight: 1.516		

METHOD

How to do it:

1. Combine bread flour, Cereal and Honey Concentrate, Bakels Instant Yeast and Lecitem Supreme.
2. Dissolve salt, sugar in water and combine with flour mixture.
3. Mix for 2 minutes on low speed then add Rotitex and BOS.
4. Continue mixing on high speed for 5 minutes.



BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

5. Add Oil and continue mixing until develop.
6. Scale and roll.
7. Rest dough for 15 minutes. Cut.
8. Proof then bake at 180°C.