



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

CHEESY CHICKEN CORN POPS

OVERVIEW

18-014

INGREDIENTS

Group Dough

Ingredient	KG	%
BAKELS MAIZE OPTIMA	0.250	100.00
Bread Flour	0.250	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	2.00
Water	0.300	120.00
BAKELS COUNTRY HERB BASE	0.025	10.00

Total Weight: 0.830

Group Chicken Filling

Ingredient	KG	%
Chicken Chunks	0.124	-
Thyme	0.001	-
Basil	0.001	-
Black Pepper	0.000	-
Salt	0.005	-

Total Weight: 0.131

Group Cheese

Ingredient	KG	%
Mozzarella Cheese	0.052	-
Cheddar Cheese	0.078	-

Total Weight: 0.130

Yield: 26 pcs x 30g dough

METHOD

How to do it:

Dough:

1. Mix all dry ingredients for 3 minutes on low speed.
2. Continue mixing the dough on high speed for 6-7 minutes or until developed.
3. Allow the dough to rest 25 minutes.
4. Scale dough to 30g each. Round and rest for 10 minutes.
5. Sheet the dough and put 30g chicken filling, 2g mozzarella cheese and 3g cheddar cheese. Seal and form into balls
6. Proof.
7. Fry until golden brown.

Chicken Filling

1. Combine chicken chunks, thyme, basil and black pepper until well incorporated.