

CHOCO BREAD DELIGHT

OVERVIEW

07-013

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|-------|
| 1st class bread flour | 0.800 | 80.00 |
| 3rd class bread flour | 0.200 | 20.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 1.00 |
| DOBRIM HIGH SPEED | 0.004 | 0.40 |
| BAKELS SHORTENING | 0.050 | 5.00 |
| Water | 0.520 | 52.00 |
| Sugar | 0.160 | 16.00 |
| Salt | 0.015 | 1.50 |
| Whole Eggs | 0.050 | 5.00 |

Total Weight: 1.809

Group Filling

| Ingredient | KG | % |
|--------------------------------|-------|---|
| 3rd class bread flour | 0.125 | - |
| Brown Sugar | 0.100 | - |
| BAKELS MARGARINE SPECIAL | 0.050 | - |
| BAKELS ALKALIZED COCOA POWDER | 0.040 | - |
| Water | 0.030 | - |
| BAKELS BAKE STABLE CUSTARD MIX | 0.015 | - |

Total Weight: 0.360

Yield: 45 piece x 40g

METHOD

How to do it:

1. Mix all ingredients except Bakels Shortening for 2 minutes on slow speed.
2. Add shortening, shift to high speed and mix for 6 minutes or until dough is developed.
3. Rest for 10 minutes.
4. Divide and scale into 40-g pieces.
5. Flatten and place filling at the center. Mold as desired.
6. Proof and bake.

Filling:

1. Mix all ingredients until homogenous.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food