

# 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