



CATEGORY

Breads, Semi-lean, Semi-sweet



FINISHED PRODUCT

Soft Roll

CHOCO CHEESE ROLL

OVERVIEW

19-012

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.250	100.00
Refined Sugar	0.015	6.00
Water	0.142	57.00
Fresh Milk	0.013	5.00
BAKELS DAIRY BLEND	0.038	15.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	2.00
BAKELS SWEET DOUGH BLEND	0.050	20.00
Egg Yolk	0.038	15.00
FINO POTATO FLAKES	0.019	7.50

Total Weight: 0.570

Group Filling

Ingredient	KG	%
BAKELS COCOA CREAM	0.125	-
Skimmed Milk	0.025	-
Total Weight: 0.150		

Group Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.072	-
Cold water	0.048	-
Cheese	0.170	-
PETTINA NON-TEMPERING DARK CHOCOLATE	0.025	-
Total Weight: 0.315		

Yield: 22 pieces x 25g dough

METHOD

How to do it:

Dough:

1. Place all purpose flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes, water, fresh milk, and egg yolk in mixing bowl and mix at low speed for 2 minutes.
2. Add Dairy Blend and develop dough thoroughly.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Scale to 25-g dough pieces, and flatten each piece into an even, rectangular shape.
5. Pipe prepared filling onto the long side of flattened dough, slightly spread, and mold dough into hotdog roll shape.
6. Place dough pieces into well-greased sheet pans.
7. Proof and bake at 180°C.

Filling:

1. Place Cocoa Cream and sifted skimmed milk in a mixing bowl with paddle attachment, and mix at medium speed for 2 to 3 minutes.
2. Transfer into a piping bag and set aside until ready to use.

Bakels Whipping Cream:

1. Place Bakels Whipping Cream and cold water in a mixing bowl with paddle attachment, and mix for 2 minutes at low speed.
2. Increase to medium speed and mix for 3 minutes.
3. Scrape down the sides of the bowl, change to whisk attachment, and mix for 4 minutes at high speed.
4. Set aside until ready to use.

Assembly:

1. Using a spatula, spread prepared Bakels Whipping cream onto cooled ensaymada.
2. Sprinkle grated cheese on top, enough to cover the cream.
3. Finely grate NT Dark Chocolate on top.