

# CHOCO-COFFEE PASTEL BUN

## OVERVIEW

15-049

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.400	80.00
All Purpose Flour	0.100	20.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Sugar	0.030	6.00
Evaporated Milk	0.050	10.00
Egg Yolk	0.050	10.00
Water	0.245	49.00
Butter	0.050	10.00
FINO POTATO FLAKES	0.025	5.00
BAKELS ALKALIZED COCOA POWDER	0.025	5.00
APITO CHOCOLATE PASTE	0.005	1.00
Total Weight:		1.090

### Group Filling

Ingredient	KG	%
Condensed Milk	0.100	-
Egg Yolk	0.035	-
Butter	0.007	-
APITO EXPRESSO PASTE	0.004	-
BAKELS BAKE STABLE CUSTARD MIX	0.035	-
Cold water	0.105	-
Total Weight:		0.286

Yield: 27 x 40g

## METHOD

How to do it:



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet

**Dough:**

1. Combine bread flour, all purpose flour, Bakels Sweet Dough Blend, Bakels Instant Yeast, sugar, Fino Potato Flakes and Bakels Alkalized Cocoa Powder in a mixing bowl. Mix on low speed for 30 seconds.
2. Dissolve Apito Chocolate Paste in water. Add evaporated milk, egg yolk and Apito Chocolate Paste solution. Mix on low speed for 2 minutes.
3. Add butter. Mix on high speed for 5 minutes or until developed.
4. Scale to 40-g pieces. Round and rest for 10 minutes.
5. Put filling in each dough and seal.
6. Place the dough in a pastel tin.
7. Proof.
8. Bake at 180°C until done.

**Filling:**

1. Combine Bakels Bake-Stable Custard Mix and cold water in a mixing bowl. Mix with a wire whisk on high speed for 5 minutes. Set aside.
2. In a non-stick pan, combine butter, egg yolk, condensed milk and Apito Espresso Paste. Mix until partially thick. Cook while stirring continuously.
3. Add custard mixture until very thick.
4. Cool.