

CHOCO CUSTARD PASION & COFFEE APRICOT DREAM

OVERVIEW

12-039

INGREDIENTS

Group Sponge

Ingredient	KG	%
Bread Flour	0.800	80.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.40
Water	0.400	50.00
Total Weight:	1.204	

Group Dough

Ingredient	KG	%
All Purpose Flour	0.200	20.00
Sugar	0.200	20.00
Water	0.100	50.00
Salt	0.012	1.20
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.016	2.00
BAKELS MARGARINE SPECIAL	0.060	6.00
Skimmed Milk	0.030	3.00
BAKELS BALEC LACTO ALBUMEN	0.008	0.83
Water	0.042	4.17
Total Weight:	0.672	

Group Filing 1

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.040	-
Water	0.120	-
BAKELS DARK CHOCOLATE FUDGE	0.060	-
Peanuts	0.020	-
Total Weight:	0.240	

Group Filling 2

Ingredient	KG	%
FINO POTATO FLAKES	0.029	-
Bread Crumbs	0.049	-
Water	0.005	-
Apricot Jam	0.029	-
BAKELS MARGARINE SPECIAL	0.029	-
APITO EXPRESSO PASTE	0.004	-
Sugar	0.015	-
Total Weight:	0.160	



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

Group Topping

Ingredient	KG	%
Brown Sugar	0.030	-
Peanuts	0.030	-
Total Weight:		0.060

Yield: 46 pieces x 40g

METHOD

How to do it:

Sponge:

1. Combine all ingredients in Group 1. Mix on low speed for 30 seconds.
2. Mix on low speed for 4 minutes.

Dough:

1. Combine all dry ingredients. Mix on low speed for 30 seconds
2. Add sponge, water (2), and water (3) and mix on low speed for 2 minutes.
3. Add Bakels Margarine Special and mix on high speed for 5 minutes or until dough is developed.
4. Rest for 10 minutes.
5. Scale to 40g. Mold as desired (see below).

Filling 1:

1. Combine Bakels Bake-Stable Custard Mix and water. Mix on high speed for 5 minutes.
2. Fold in Bakels Dark Choco Fudge.

Filling 2:

1. Combine all ingredients until uniform in appearance.

Topping:

1. Combine all ingredients.

Molding:

1. Flatten the dough to 8" x 2" rectangle. Spread approximately 15g filling.
2. Roll dough from the short end and seal edges.
3. Cut the middle part of the dough until the dough can be flipped showing the filling on top.
4. Repeat steps 1, 2, and 3. Put the other dough over the first showing four spirals on top.
5. Proof until ready.
6. Bake at 180°C for 15-20 minutes.