

CHOCO-PEANUT ROLLS

OVERVIEW

13-044

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.320	80.00
All Purpose Flour	0.080	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	1.50
BAKELS SWEET DOUGH BLEND	0.080	20.00
Sugar	0.016	4.00
Whole Eggs	0.040	10.00
Water	0.200	50.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.032	8.00
FINO POTATO FLAKES	0.020	5.00
Total Weight: 0.794		

Group 2

Ingredient	KG	%
Whole Milk	0.100	-
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	-
Eggs	0.025	-
Sugar	0.150	-
BAKELS ALKALIZED COCOA POWDER	0.002	-
Cinnamon powder	0.002	-
Peanuts	0.030	-
Raisins	0.030	-
Total Weight: 0.389		

Yield: 19 pieces x 40g dough

METHOD

How to do it:

1. Place bread flour, all purpose flour, Bakels Instant Yeast, Bakels Sweet Dough Blend, sugar, whole eggs, Fino Potato Flakes, and water in a mixing bowl. Mix on low speed for 2 minutes.
2. Add Butta Butteroils Substitute and mix on high speed for 5 minutes or until dough is developed.
3. Scale dough to 40g. Round and rest for 10 minutes.
4. Flatten the dough and put filling at the center. Seal the dough in a similar way as sealing a siopao dough. Round.
5. Place dough on flat sheets.
6. Proof and bake at 180°C for 10-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food