

CHOCOLATE BANG

OVERVIEW

07-016

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
FINO POTATO FLAKES	0.020	2.00
Sugar	0.220	22.00
Salt	0.015	1.50
Refrigerated margarine	0.080	8.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
Eggs	0.100	10.00
Milk Powder	0.020	2.00
BAKELS BAKE STABLE CUSTARD MIX	0.020	2.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
BAKELS BAKING POWDER	0.020	2.00
Water	0.500	50.00
Total Weight:		2.044

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.200	-
Water	0.400	-
Fresh Milk	0.400	-
Total Weight:		1.000

Group Coating

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.750	-
Total Weight:		0.750

Group Frying

Ingredient	KG	%
Frying oil	1.000	-
Total Weight:		1.000

Yield: 102 piece x 20g

METHOD

How to do it:

Dough:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Good

1. Combine all purpose flour, Fino Potato Flakes, Bakels Bake Stable Custard Mix, Dobrim Nobro, Monofresh, Bakels Instant Yeast, milk powder and Bakels Baking Powder.
2. Dissolve sugar, salt and eggs in water. Mix together with dry ingredients on low speed for 2 minutes.
3. Shift to high speed and develop dough thoroughly.
4. Rest for 1 hour.
5. Sheet dough into ½ cm thickness. Cut using a round doughnut cutter.
6. Place in a baking tray and proof for 1.5 hours or until double in volume.
7. Fry at 180°C until golden brown approximately 1-2 minutes.
8. Cool and pipe custard filling into doughnut.
9. Coat with Fino Dark Chocolate Buttons.
10. Put finished product in 4oz baking cups.

Filling:

1. Whip Bakels Bake Stable Custard Mix, water and fresh milk on high speed for 5 minutes.
2. Place inside a piping bag and set aside.

Coating:

1. Melt Fino Dark Chocolate Buttons in a double boiler.