



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

CINNAMON ROLL SUPREME

OVERVIEW

16-016

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.100	20.00
Salt	0.008	1.50
DOBRIM HIGH SPEED	0.000	0.04
BAKELS CSP 60	0.000	0.04
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
BAKELS MONOFRESH PLUS	0.005	1.00
Water	0.150	30.00
Evaporated Milk	0.100	20.00
Egg Yolk	0.060	12.00
BAKELS DAIRY BLEND	0.075	15.00

Total Weight: 1.008

Group Cinnamon Mixture & Nuts

Ingredient	KG	%
Cinnamon powder	0.009	1.75
Brown Sugar	0.075	15.00
Cashew nuts	0.056	11.25
Total Weight: 0.140		

Group Filling

Ingredient	KG	%
BAKELS VANILLA CREAM	0.065	100.00
BAKELS DAIRY BLEND	0.022	35.00
Total Weight: 0.087		

Group Topping

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	-
Water	0.188	-
BAKELS VANILLA CREAM	0.104	160.00
Chocolate cookies (crushed)	0.026	40.00
BAKELS DIAMOND GLAZE WHITE	0.026	40.00
Total Weight: 0.594		

Yield: 24 rolls x 65-68g dough

METHOD

How to do it:

DOUGH:

1. Mix the dry ingredients in a spiral mixer on low speed for 30 seconds.
2. Add the wet ingredients (evaporated milk, water and egg yolks) and mix for 2 minutes at low speed.
3. Add the compound butter and mix for 10-15 minutes at high speed until well developed.
4. Divide dough into 3 equal portions (approximately 540g each).
5. Round the dough and cover. Rest for 10 minutes.
6. Sheet dough into a rectangular shape until it becomes ½ inch thick
7. Spread 135 g of cream mixture for every 540 g dough.
8. Sprinkle 45 g of sugar-cinnamon mixture.
9. Roll dough from the longer side and seal the edges.
10. Cut the formed log into 8 equal portions using a dough cutter or a kitchen thread.
11. Arrange the dough pieces in greased muffin pans.
12. Proof for an hour.
13. Bake at 180°C for 15-20 minutes until golden brown.

FILLING:

Cream Mixture

1. Cream butter and cream (orange/vanilla/caramel) at low speed for 1 minute.
2. Set aside.

Sugar-Cinnamon Mixture:

1. Mix brown sugar and cinnamon.
2. Cover and set aside.

TOPPING:

Cheesecake Mix

1. Whisk Pettina Classic Cheesecake Mix and water at high speed for 3-5 min.
2. Divide into 3 equal portions, approximately 160 g each.
3. For each portion, fold in 160 g of every cream (vanilla, caramel and orange) but do not overmix to create a marble effect.

4. Transfer each mix in a piping bag.
5. Pipe out 40g of this mixture on top of the cinnamon roll.