



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

CLUSTER BREAD

OVERVIEW

06-034

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS BALEC LACTO ALBUMEN	0.008	0.80
DOBRIM NOBRO	0.004	0.40
Water	0.480	48.00
Sugar	0.180	18.00
Salt	0.015	1.50
BAKELS MONOFRESH	0.006	0.60
BAKELS SHORTENING	0.040	4.00
BAKELS MARGARINE SPECIAL	0.020	2.00

Total Weight: 1.763

Group 2

Ingredient	KG	%
BAKELS UNIFIL BLUEBERRY	0.050	-
BAKELS DIAMOND GLAZE NEUTRAL	0.050	-
Total Weight: 0.100		

Yield: 7 loaves x 250g

METHOD

How to do it:

1. Dissolve sugar and salt in water.
2. Mix flour, Dobrim Nobro, Bakels Instant Yeast, Monofesh and Balc Lacto Albumen using a spiral dough mixer. Mix on low speed for 30 seconds.
3. Add sugar-salt solution into flour mixture and mix on low speed for 2 minutes.
4. Add Bakels Shortening, Bakels Margarine Special and mix on high speed until dough is well developed.
5. Rest for 10 minutes.
6. Cut and scale dough approximately 50g each. Place fillings then mold dough into hot dog rolls.
7. Put 5 pieces of rolls into loaf pan (small).
8. Proof.
9. Bake at 180°C for 20-25 minutes. Remove from pan and brush with Diamond Glaze Neutral.