

COFFEE BOY

OVERVIEW

09-005

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.800	80.00
All Purpose Flour	0.200	20.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Sugar	0.060	6.00
Evaporated Milk	0.100	10.00
Egg Yolk	0.100	10.00
Water	0.450	45.00
Butter	0.100	10.00
FINO POTATO FLAKES	0.050	5.00
Total Weight:		2.080

Group Butter Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.100	-
Salted Butter	0.100	-
Refined Sugar	0.050	-
FINO COFFEE BOY PART 2	0.400	-
Total Weight:		0.750

Group Topping

Ingredient	KG	%
Salted Butter	0.200	-
Whole Eggs	0.200	-
APITO EXPRESSO PASTE	0.030	-
Total Weight:		0.430

Yield: 52 x 40g

METHOD

How to do it:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

1. Place flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes, water, milk, and egg yolk in mixing bowl and mix at low speed for 2 minutes.
2. Add butter and develop dough thoroughly.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Scale (40 g), put filling, and mold as desired. Place dough pieces into well-greased flat sheets.
5. Proof and bake at 180°C.

Butter Filling:

1. Mix all ingredients together.

Topping:

1. Cream softened butter for 5 minutes on medium speed. Scrape down.
2. Gradually add eggs for 30 seconds on medium speed.
3. Add Apito Espresso Paste.
4. Add Fino Coffee Boy Part 2 on slow speed until well incorporated.
5. Refrigerate until needed.