BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

CRACKED EGG MONAY

OVERVIEW

09-116

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.700	70.00
3rd Class Flour	0.300	30.00
BAKELS BAKING POWDER	0.020	2.00
Salt	0.015	1.50
DOBRIM HIGH SPEED	0.004	0.40
ROTITEX	0.040	4.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Water	0.450	45.00
BAKELS BALEC LACTO ALBUMEN	0.016	1.60
Sugar	0.160	16.00
Total Weight	1.713	

METHOD

How to do it:

1. Mix all dry ingredients except Rotitex for 30 seconds at slow speed.
2. Add water and mix for another 30 seconds.
3. Add Rotitex and mix the dough until developed.
4. Scale, mold, and proof until 80% proofed.
5. Bake at 200°C for 15-20 minutes or until done.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Breads, Semi-sweet