

CRISPY MEAL PIAYA

OVERVIEW

07-025

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.700	70.00
FINO MEAL BASE	0.300	30.00
BAKELS SHORTENING	0.400	40.00
Salt	0.005	0.50
Water	0.400	40.00
Total Weight:		1.805

Group 2

Ingredient	KG	%
BAKELS SHORTENING	0.200	20.00
3rd class bread flour	0.300	30.00
Total Weight:		0.500

Group 3

Ingredient	KG	%
Muscovado sugar	1.500	150.00
BAKELS SHORTENING	0.100	10.00
Water	0.200	20.00
Cake Flour	0.750	75.00
Total Weight:		2.550

Yield: 90 x 20-g dough

METHOD

How to do it:

1. Mix all dry ingredients in Group 1. Add water and continue mixing for 3 minutes on low speed.
2. Add Bakels Shortening, shift to high speed and mix until fully developed.
3. Divide dough into four equal parts. Allow to rest for 10 minutes.
4. While resting the dough, mix Group 2 and divide into four equal parts.
5. Sheet dough, spread Group 2 and mold.
6. Allow dough to rest for 5 minutes.
7. Flatten dough using a rolling pin. Spread Group 3 on the dough and mold.
8. Cut dough into 20g pieces and form into balls.
9. Flatten using a rolling pin and allow to rest for 10 minutes.
10. Bake at 220°C for 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit