

CUSTARD-FILLED FOOTBALLS

OVERVIEW

08-023

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO POTATO FLAKES	0.110	11.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.515	51.50
Whole Eggs	0.200	20.00
Sugar	0.220	22.00
Salt	0.016	1.60
Buttermilk powder	0.022	2.20
DOBRIM HIGH SPEED	0.004	0.40
BAKELS SHORTENING	0.070	7.00
Total Weight:		2.172

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.300	-
Total Weight:		0.400

Group Glaze

Ingredient	KG	%
Powdered sugar	0.150	-
APITO CHOCOLATE PASTE	0.002	-
Water	0.030	-
Total Weight:		0.182

Yield: 10 x 200g dough

METHOD

How to do it:

Dough:

1. Combine all dry ingredients except Bakels Shortening. Mix on low speed for 30 seconds.
2. Add water and whole eggs. Mix on low speed for 2 minutes.
3. Add Bakels Shortening. Shift to high speed and continue mixing on high speed for 5 minutes or until fully developed.
4. Rest dough for 15 minutes.
5. Cut dough and mold into Vienna shape.
6. Proof. Brush with eggwash and bake at 180°C for 20 minutes.

Filling:

1. Combine water and Bakels Bake-Stable Custard Mix in a mixing bowl and whip on low speed until homogeneous,



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

approximately 1 minute.

2. Scrape. Mix on high speed for 5 minutes. Set aside.

Glaze:

1. Combine powdered sugar, Apito Chocolate Paste and water in a bowl.

2. Mix by hand until homogeneous.

Assembly:

1. Create a deep cut on top of the breads making sure not to slice through the bread. With the use of a straight edged wax paper as a guide, pour the chocolate glaze on both ends of the bread.

2. Pipe the custard filling into the deep cut.