



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

# DOUGH PIN'S BREAD

## OVERVIEW

05-014

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
BACOM A-100	0.006	0.60
Milk Powder	0.020	2.00
Salt	0.015	1.50
Sugar	0.180	18.00
Water	0.470	47.00
BAKELS SHORTENING	0.040	4.00

Total Weight: 1.750

### Group Topping

Ingredient	KG	%
BAKELS MARGARINE	0.070	-
Desiccated Coconut	0.100	-
Sugar	0.120	-
Milk Powder	0.075	-
3rd class bread flour	0.100	-
<b>Total Weight:</b> 0.465		

**Yield:** 17.86 piece x 100g

## METHOD

How to do it:

Dough:

1. Dissolve salt and sugar in water.
2. Place flour, Hollandia Instant Yeast, Dobrim High Speed, Lecinta Plus, milk powder and salt/sugar solution in a spiral mixer and mix for 2 minutes on low speed.
3. Add Bacom A-100 and Bakels Shortening, shift to high speed and continue mixing for 8 minutes or until fully developed.
4. Divide and scale into 100 g, round into a ball and rest for 25 minutes.
5. Make a hole at the center of the dough (like a donut).
6. Dip the dough in the water and roll over the prepared topping.
7. Deposit into greased baking pan and proof.
8. Bake at 180°C.

Topping:

1. Mix by hand together margarine and desiccated coconut until margarine has fully coated the coconut.
2. Add sugar and milk powder and continue mixing by hand.
3. Mix in 3rd class flour until a slightly lumpy powder is achieved.