



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Savoury Good

ENSAY DE SAL

OVERVIEW

06-054

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
Soft Flour	0.200	20.00
Water	0.500	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Salt	0.015	1.50
Sugar	0.120	12.00
ROTITEX	0.050	5.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS MONOFRESH	0.010	1.00

Total Weight: 1.729

Group 2

Ingredient	KG	%
Plain longganisa	0.300	-
Vegetable Oil	0.020	-
Sugar	0.020	-
Total Weight: 0.340		

Group 3

Ingredient	KG	%
Bread Crumbs	0.100	-
BRITE VANILLA EXTRA STRENGTH	0.009	-
Chocolate brown food color	0.001	-
Total Weight: 0.110		

Yield: 28 x 60-g dough

METHOD

How to do it:

Dough:

1. Mix together flour, Bakels Instant Yeast, Monofresh and Dobrim High Speed in the mixer on low speed.
2. Dissolve salt and sugar in water.
3. Add sugar-salt solution into the flour mixture and continue mixing for 2-3 minutes on low speed.
4. Add Butta Butteroil Substitute and Rotitex and continue mixing on high speed until the dough is 90% developed.
5. Incorporate the filling into the dough and continue mixing until fully developed.
6. Let the dough rest for 20 minutes.
7. Divide the dough into 30 pieces x 55-60 grams and allow the dough pieces to rest for 5 minutes.
8. Roll dough pieces into "baston" shape. Dredge dough with toppings. Set aside for another 5 minutes.
9. Roll "baston" into ensaymada shape and place in ensaymada baking pans.
10. Proof.
11. Bake at 180°C for 15 minutes or until done.
12. Cool and pack in cellophane.

Filling:

1. Skin longganisa and mash using fork.
2. Stir fry with sugar for approximately 10 minutes. Drain.
3. Cool, chop and set aside.

Topping:

1. Combine all topping ingredients and mix well. Set aside.