

ENSAYMADA ESPECIAL

OVERVIEW

04-010

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.270	27.00
Evaporated Milk	0.240	24.00
Egg Yolk	0.120	12.00
BAKELS LECITEM SUPREME	0.010	1.00
Butter	0.150	15.00
Total Weight:		2.040

Yield: 29 x 70g

METHOD

How to do it:

No-time dough method.

1. Place all purpose flour, sugar, salt, Bakels Instant Yeast, water, evaporated milk, egg yolk, and Lecitem Supreme in mixing bowl and mix at low speed for 2 minutes.
2. Add butter and Bakels Shortening, develop dough thoroughly.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Scale (70 g) and mold as desired. Place dough pieces into well-greased ensaymada tins.
5. Proof and bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food