

ENSAYMADA

OVERVIEW

10-054

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.060	6.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Water	0.570	57.00
Buttermilk	0.050	5.00
Egg Yolk	0.100	10.00
FINO POTATO FLAKES	0.075	7.50
BAKELS MARGARINE SPECIAL	0.100	10.00
Total Weight:		2.175

Group Topping

Ingredient	KG	%
Sugar	0.100	-
BAKELS MARGARINE SPECIAL	0.200	-
Total Weight:		0.300

Yield: 36 rolls x 60g

METHOD

How to do it:

1. Combine all dry ingredients and mix on low speed for 30 seconds.
2. Add water and mix on low speed for 2 minutes.
3. Add Bakels Shortening and mix on high speed for 8 minutes or until developed.
4. Scale into 60 grams and form into a ball. Rest dough for 10 minutes.
5. Form into ensaymada shape.
6. Place dough pieces into well-greased ensaymada tins proof until ready.
7. Bake at 180°C for 20 mins
8. Let cool.
9. Brush with Bakels Margarine Special and dredge with sugar.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll