

FILLED PAN DE SAL

OVERVIEW

02-026

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.200	20.00
Salt	0.015	1.50
Water	0.550	55.00
BAKELS SHORTENING	0.030	3.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.030	3.00
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Vegetable Oil	0.020	2.00

Total Weight: 1.859

Yield: 61 x 30g

METHOD

How to do it:

Straight Dough Method:

1. Mix all ingredients except Bakels Shortening and Butta Butteroil Substitute for 2 minutes at low speed.
2. Add Bakels Shortening and Butta Butteroil Substitute. Mix at high speed for 3 minutes.
3. Ferment for 3 hours.
4. Cut approximately 30g pieces.
5. Fill each dough with a strip of cheese (10g), roll and dip in bread crumbs.
6. Place in baking trays and proof for 40-60 minutes.
7. Bake at 180°C for 15 minutes.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Semi-sweet