



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

FRUIT-FILLED CLOVERLEAF BREAD

OVERVIEW

06-058

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.25
BAKELS LECITEM SUPREME	0.010	1.00
BAKELS CSP 60	0.004	0.40
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.120	12.00
Water	0.350	35.00
Sugar	0.220	22.00
Salt	0.015	1.50
Egg Yolk	0.200	20.00

Total Weight: 1.932

Group 2

Ingredient	KG	%
BAKELS UNIFIL BLUEBERRY	0.500	-
Total Weight: 0.500		

Yield: 64 x 30-g dough or 38 x 50-g dough

METHOD

How to do it:

1. Place all purpose flour, Bakels Instant Yeast, Lecitem Supreme, CSP 60, water, sugar, salt and egg yolks in a mixing bowl and mix on low speed for 2 minutes.
2. Add Butta Butteroil Substitute and develop dough thoroughly.
3. Remove from mixing bowl and rest dough for 10 minutes.
4. Scale dough into 10 grams each. Form into small balls. Place 3-5 pieces in well-greased muffin pans.
5. Brush with evaporated milk-egg wash to improve color.
6. Proof.
7. Bake at 180°C for 20 minutes.
8. Pipe-in approximately 3-5g Unifil Blueberry into the dough using a syringe.