

GARLIC AND HERB CHEESE KNOTS

OVERVIEW

17-029

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Sugar	0.075	15.00
Salt	0.008	1.50
DOBRIM NOBRO	0.002	0.40
Egg Yolk	0.070	14.00
Water	0.153	30.50
BAKELS SHORTENING	0.035	7.00
BAKELS COUNTRY HERB	0.025	5.00
Total Weight:		0.873

Group Topping

Ingredient	KG	%
Cheddar Cheese (grated)	0.100	-
BAKELS DAIRY BLEND	0.050	-
APITO GARLIC PASTE	0.200	-
Total Weight:		0.350

Yield: 28 x 45 grams

METHOD

How to do it:

1. In a mixing bowl, combine bread flour, Bakels Instant Active Dry Yeast, sugar, salt, and Dobrim Nobro. Mix for 30 seconds.
2. Add water and egg yolks and mix on low speed for 2 minutes.
3. Add Bakels Shortening and mix on high speed for 5 minutes.
4. Rest the dough for 10 minutes.
5. Scale and mold at 50 grams.
6. Proof.
7. Melt butter and mix with the Apito Garlic Paste. Brush the garlic mixture on top of the dough and sprinkle grated cheese.
8. Bake at 180°C for 25 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean