



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-lean



## FINISHED PRODUCT

Crusty Bread

# GARLIC PARMESAN KETO BREAD

## OVERVIEW

19-001

## INGREDIENTS

### Group Keto Bread

Ingredient	KG	%
Mozzarella Cheese	0.300	30.00
Water	0.400	40.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	0.100	10.00
Almond Flour	1.000	100.00
Cream Cheese	0.100	10.00
BAKELS BAKING POWDER	0.010	1.00
Longanisa bits	0.300	30.00
Parmesan Cheese	0.150	15.00
BAKELS COUNTRY HERB BASE	0.050	5.00

**Total Weight:** 2.420

### Group Garlic Sauce

Ingredient	KG	%
Garlic cloves	0.100	-
Fresh parsely	0.010	-
Olive Oil	0.300	-
Total Weight:		0.410

**Yield:** 8 pieces of 350g bread

### METHOD

How to do it:

1. Weigh all ingredients.
2. Fry Vigan longanisa and and cut into bits. Set aside.
3. Mix all ingredients except the Bakels country herb.
4. At 90% development, add Bakels country herb and continue mixing until developed.
5. Rest for 5 minutes.
6. Scale 50g dough and mold in a round pan. Put 7 pieces of the scaled dough in the pan.
7. Flatten the dough to leave the spaces in between dough.
8. Proof.
9. Bake at 180°C for 15 to 20 minutes or until golden brown.
10. Mix the ingredients of the garlic sauce and place in processor to mince the garlic thoroughly. Set aside.
11. When bread is done, brush the top part with the garlic sauce and sprinkle with parsley.