



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Savoury Good

HAM CURL BREAD

OVERVIEW

06-061

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	1.000	100.00
Water	0.500	50.00
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Sugar	0.180	18.00
Salt	0.015	1.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	8.00
BAKELS PESTO BASE	0.080	8.00

Total Weight: 1.869

Group 2

Ingredient	KG	%
Ham (sliced and cooked)	0.400	-

Total Weight: 0.400

Yield: 37 x 50-g dough

METHOD

How to do it:

Dough:

1. Mix flour, Bakels Instant Yeast and Dobrim Nobro in a spiral mixer.
2. Dissolve sugar and salt in water. Combine with flour mixture.
3. Mix for 2 minutes on low speed.
4. Add Butta Butteroil Substitute and continue mixing until dough is 90% developed.
5. Add Bakels Pesto Base. Mix until developed.
6. Rest dough for 20 minutes.
7. Scale into 50-g dough pieces.
8. Roll and sheet using a rolling pin.
9. Put sliced ham on both ends of the sheeted dough then roll ends toward the center.
10. Proof.
11. Brush with egg wash.
12. Bake at 180°C for 12-15 minutes.