



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

HAWAIIAN WHEATEN BREAD

OVERVIEW

09-115

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO MEAL BASE	0.150	15.00
DOBRIM NOBRO	0.004	0.40
Water	0.550	55.00
Sugar	0.080	8.00
Salt	0.015	1.50
Skimmed Milk	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS SHORTENING	0.040	4.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00

Total Weight: 1.899

Group Filling

Ingredient	KG	%
Pineapple	0.400	-
Cornstarch	0.100	-
Sugar	0.050	-
Water	0.200	-
Total Weight: 0.750		

Group Topping

Ingredient	KG	%
Sandwich Spread	0.200	-
Sugar	0.010	-
Salt	0.003	-
Tuna flakes	0.100	-
Quickmelt Cheese	0.100	-
Total Weight: 0.413		

Yield: 6 x 300g dough

METHOD

How to do it:

Dough:

1. Place all dry ingredients in a bowl.
2. Dissolve sugar and salt in water and add to dry ingredients. Mix on low speed for 2 minutes.
3. Add Bakels Shortening and Bakels Butteroil Substitute. Mix on high speed for 5 minutes or until dough is developed.
4. Rest for 10 minutes.
5. Scale to 150g.
6. Form into a ball and flatten. Place filling in the middle. Cover with another flattened dough.
7. Place topping.
8. Proof until ready.
9. Bake at 180° C until golden brown.

Filling:

1. Combine all ingredients.
2. Heat mixture for 5 minutes or until mixture thickens.
3. Set aside.

Topping:

1. Mix all ingredients. Set aside.