

HUNG MA BREAD

OVERVIEW

08-029

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
FINO POTATO FLAKES	0.100	10.00
BAKELS LECITEM SUPREME	0.010	1.00
Salt	0.015	1.50
Refined Sugar	0.200	20.00
Milk Powder	0.030	3.00
BAKELS SHORTENING	0.030	3.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
Water	0.550	55.00

Total Weight: 1.965

Yield: 7 x 280g

METHOD

How to do it:

No-time dough method:

1. Dissolve sugar and salt in water. Mix with flour, Fino Potato Flakes, Bakels Instant Yeast, milk powder and Lecitem Supreme using a spiral mixer until flour is moistened.
2. Add Bakels Shortening and Butta Butteroil Substitute and mix until dough is 80% developed.
3. Rest dough for 30 minutes.
4. Remix using spiral mixer until completely developed.
5. Scale to 280g. Round and rest for 10 minutes.
6. Mold into loaf shape and deposit into greased loaf tins.
7. Proof until top of dough reaches 1cm above rim of pan.
8. Steam for 26-28 minutes.
9. Fry at 180°C for approximately 30 seconds on each side.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food