

ISLA DE MANZANAS

OVERVIEW

11-045

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.520	50.00
BAKELS MARGARINE SPECIAL	0.040	4.00
FINO POTATO FLAKES	0.050	5.00
BAKELS COUNTRY HERB BASE	0.036	3.60
Total Weight: 1.861		

Group Filling

Ingredient	KG	%
La Pomme Apple 16/2	0.370	-
Spicy tuna flakes/corned tuna	0.370	-
Red or Green Bell Pepper	0.070	-
Cheese (cubed)	0.070	-
Red Onion	0.094	-
Total Weight: 0.974		

Group Glaze

Ingredient	KG	%
BAKELS SAPPHIRE NEUTRAL	0.020	-
Water	0.020	-
Chili powder	0.001	-
Total Weight: 0.041		

Yield: 37 pieces x 50g dough

METHOD

How to do it:

Dough:

1. Place bread flour, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes and water in mixing bowl and mix on low speed for 2 minutes.
2. Add Bakels Margarine and mix on high speed for 5 minutes or until 80% developed.
3. Add Bakels Country Herb Base and mix until developed.
4. Scale to 50g dough weight. Round and rest for 10 minutes.
5. Using a rolling pin, roll out and flatten three sides of the dough to form a triangle.
6. Scoop out 25g filling and dredge in Fino Potato Flakes or all purpose flour (to absorb excess oil). Place onto the center of the dough.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

7. Seal the dough by rolling up the sides to cover the filling.
8. Insert a wooden toothpick at the center to seal the sides.
9. Deposit on greased flat sheets.
10. Proof until ready.
11. Bake at 200°C for 10-12 minutes or until golden brown.
12. Apply glaze.

Glaze:

1. Bring to boil water and Saphire Neutral. Add chili powder if desired.
2. Brush on dough.

Filling:

1. Combine La Pomme Apple 16/2, pre-drained spicy tuna flakes, pre-blanchéd sliced red and green bell peppers and red onion.
2. Refrigerate for easy portioning.