

MACAPUNO/UBE BAKE ROLL

OVERVIEW

00-030

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.280	28.00
Evaporated Milk	0.200	20.00
Egg Yolk	0.120	12.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS MARGARINE SPECIAL	0.150	15.00
BAKELS SHORTENING	0.030	3.00
Ube Halaya (ready-made)	-	-
Total Weight: 2.039		

Group 2

Ingredient	KG	%
Macapuno	-	-
Total Weight: 0.000		

Yield: 50 rolls & 50 nuggets

METHOD

How to do it:

1. Place all the ingredients except for Bakels Margarine Special and Bakels Shortening in the mixing bowl and mix at slow speed for 2 minutes.
2. Add Bakels Margarine Special and Bakels Shortening and mix on high speed for 5 minutes.
3. Rest dough for one hour.
4. Punch down then scale (40g) and round.
5. Allow to recover for 10 minutes.
6. Dip dough in water then in desiccated coconut.
7. Using the tip of a beer/soda bottle, press down the middle of each dough to create a hole in the center. Set aside excess dough.
8. Place macapuno/ube in the center of the dough.
9. Proof for 1 hour.
10. Bake at 180°C for 10 minutes.

For excess dough: COCO NUGGETS

1. Dip excess dough in desiccated coconut and refined sugar.
2. Proof for one hour.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

3. Bake at 180°C for 7-10 minutes.