



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

MAMON BREAD

OVERVIEW

06-067

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.375	75.00
Bread Flour	0.125	25.00
Salt	0.008	1.50
Sugar	0.125	25.00
Milk Powder	0.020	4.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
DOBRIM NOBRO	0.002	0.40
ROTITEX	0.075	15.00
Egg Yolk	0.050	10.00
Whole Eggs	0.100	20.00
Water	0.400	70.00

Total Weight: 1.285

Group 2

Ingredient	KG	%
Butter	0.200	100.00
Sugar	0.200	100.00
Total Weight: 0.400		

Yield: 21 x 60-g dough

METHOD

How to do it:

1. Place all purpose flour, bread flour, sugar, salt, milk powder, Dobrim Nobro and Bakels Instant Yeast in a mixing bowl and mix on low speed for 30 seconds.
2. Add egg yolk, whole eggs and 50% water and mix on low speed for one minute.
3. Add 50% Rotitex and mix on high speed until slightly developed.
4. Add remaining Rotitex and mix until smooth.
5. Gradually add remaining water and mix until fully developed.
6. Cut, round and place in well greased mamon trays. Use cooking oil to cover the working table and hands to prevent the mixture from sticking.
7. Bake at 180°C for 15 minutes.