

MEATY BREAD

OVERVIEW

00-033



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.450	90.00
3rd Class Flour	0.050	10.00
Sugar	0.090	18.00
Salt	0.008	1.50
Buttermilk	0.010	2.00
DOBRIM NOBRO	0.002	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
BAKELS MONOFRESH	0.003	0.50
BAKELS PESTO BASE	0.050	10.00
Water	0.210	42.00
BAKELS SHORTENING	0.025	5.00

Total Weight: 0.902

Group 2

Ingredient	KG	%
Onions	0.031	-
Garlic	0.013	-
Vegetable Oil	0.030	-
Beef	0.320	-
Potatoes	0.108	-
Cheese	0.200	-
Carrots	0.108	-
Parsley (chopped)	0.002	-
Eggs	0.050	-
Salt	0.001	-

Total Weight: 0.863

Yield: 22 x 40-g dough

METHOD

How to do it:

1. Mix bread flour, 3rd class flour, sugar, salt, buttermilk, Dobrim Nobro, Bakels Instant Yeast, Monofresh and Bakels Pesto Base for 2 minutes at low speed. Gradually add water.
2. Add Bakels Shortening then mix for 5 minutes or until developed.
3. Rest for 10 minutes.
4. Sheet out the dough in rectangular shape, brush with butter. Spread the meat filling.
5. Roll out dough into jelly roll style. Cut dough cross-wise and place in baking trays.
6. Proof for 1 hour.
7. Bake until golden brown.
8. For the meat filling: Sauté onion and garlic in oil. When golden brown, add ground beef, potatoes, cheese and carrots. Stir then add eggs and salt. Mix until half-cooked.