

MILKY BREAD

OVERVIEW

12-072

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.40
Water	0.400	50.00
Total Weight:		1.204

Group 2

Ingredient	KG	%
Bread Flour	0.200	20.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.40
Water	0.110	51.00
BAKELS MARGARINE SPECIAL	0.030	3.00
ROTITEX	0.010	1.00
Total Weight:		0.554

Group 3

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.250	-
BAKELS DULCE DE LECHE	0.100	-
Total Weight:		0.450

Group 4

Ingredient	KG	%
Bread Flour	0.050	-
BAKELS MARGARINE SPECIAL	0.050	-
Skimmed Milk	0.050	-
Sugar	0.050	-
Eggs	0.030	-
Total Weight:		0.230

Yield: 58 pieces x 30-g dough

METHOD

How to do it:

Sponge:

1. Combine all ingredients in a mixing bowl. Mix on low speed for 4 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

2. Place sponge in a bowl. Cover and rest for 2 hours.

Dough:

1. Combine bread flour, Bakels Sweet Dough Blend, Bakels Instant Yeast, water, and sponge in a mixing bowl. Mix on low speed for 2 minutes.
2. Add Bakels Margarine Special and Rotitex. Mix on high speed for 5 minutes or until fully developed.
3. Scale to 30g. Round and rest for 10 minutes.
4. Apply filling. Place dough on a flat sheet.
5. Proof. Put streusel (Group 4) on top before baking.
6. Bake at 180°C until done.

Filling:

1. Combine Bakels Bake-Stable Custard Mix and water in a mixing bowl.
2. Whisk on high speed for 3 minutes.
3. Fold in Bakels Dulce de Leche.

Streusel:

1. Combine all the ingredients in a mixing bowl.
2. Mix on low speed until pea-sized.