

# MONAY VARIETY

## OVERVIEW

07-087

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
3rd Class Flour	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
Salt	0.018	1.75
Refined Sugar	0.200	20.00
Whole Eggs	0.100	10.00
Water	0.320	32.00
BAKELS SHORTENING	0.030	3.00
BAKELS BUTTEROILS SUBSTITUTE	0.050	5.00
<b>Total Weight:</b> 1.737		

### Group Chocolate Filling

Ingredient	KG	%
3rd Class Flour	0.140	-
Refined Sugar	0.165	-
BAKELS ALKALIZED COCOA POWDER	0.035	-
BAKELS MARGARINE	0.045	-
Whole Eggs	0.070	-
<b>Total Weight:</b> 0.455		

### Group Coco filling

Ingredient	KG	%
Buttermilk powder	0.075	-
Refined Sugar	0.100	-
3rd Class Flour	0.075	-
Fresh coconut	0.200	-
<b>Total Weight:</b> 0.450		

## METHOD

How to do it:

1. Mix flour, Bakels Instant Yeast, Dobrim High Speed and Lecinta Plus in a spiral mixer.
2. Dissolve sugar, salt and eggs in water, combine with flour mixture.
3. Add Bakels Butteroil Substitute and Bakels Shortening, continue mixing until dough is 90% developed.
4. Rest dough for 20 minutes.
5. Scale into desired weight. Round and rest for 5-10 minutes.
6. Place desired fillings and mold as desired.
7. Proof.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet

8. Brush with egg wash.
9. Bake at 180°C for 15 minutes or until golden brown.