



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

MORNING BREAD

OVERVIEW

06-113

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
DOBRIM NOBRO	0.004	0.40
BAKELS CSP 60	0.004	0.40
Sugar	0.200	20.00
Salt	0.015	1.50
Water	0.500	50.00
Whole Eggs	0.100	10.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
Butter	0.100	10.00
BAKELS BAKE STABLE CUSTARD MIX	0.020	2.00

Total Weight: 2.005

Group 2

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.200	-
Water	0.600	-

Total Weight: 0.800

Yield: 40 pieces x 50 g dough (w/ filling)

METHOD

How to do it:

Dough:

1. Dissolve sugar, salt and CSP 60 in water.
2. Combine flour, Dobrim Nobro, Bakels Instant Yeast, Bakels Bake-Stable Custard Mix, eggs and sugar-salt-CSP60 solution, mix on low speed for 3 minutes.
3. Scrape down, add Butta Butteroil Substitute and butter, mix on high speed for 8 minutes or until fully developed.
4. Scale into 50 grams each, round into a ball and rest for 15 minutes.
5. Mold into desired shape then proof for about 1 ½ -2 hours.
6. Before baking, pipe approx. 20 grams of custard filling on top using a pastry bag.
7. Bake at 180°C for about 18-20 minutes.