



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.