



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



NINJA TURTLE

OVERVIEW

13-001

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	50.00
BAKELS CHIA SEED BREAD CONCENTRATE	0.525	50.00
Sugar	0.080	22.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
Refrigerated margarine	0.100	10.00
Eggs	0.150	15.00
Egg Yolk	0.050	5.00
Milk Powder	0.060	6.00
Water	0.350	35.00
Total Weight:		2.380

Group Filling/ Topping

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.300	-
Mayonnaise	0.220	-
Total Weight:	0.620	

Group Floss topping

Ingredient	KG	%
Pork floss	0.500	-
Cayenne Powder	0.010	-
Total Weight:	0.510	

Group Polo Topping

Ingredient	KG	%
3rd Class Flour	0.150	-
Sugar	0.200	-
BAKELS MARGARINE SPECIAL	0.200	-
Milk Powder	0.050	-
Total Weight:	0.600	

Yield: 30 x 60 grams

METHOD

How to do it:

1. Mix all ingredients until fully developed.
2. Divide the dough 50-60 grams dough weight. Rest for 10 minutes
3. Mold into turtle shape
4. Proof until double in volume
5. Bake at 180°C for 15 minutes.

How to Assemble:

Spicy Floss Topping:

1. Mix Bakels Custard mix with cold water. Add mayonnaise and mix until combined and set aside.
2. Combine pork floss and cayenne powder together.
3. Make a slit horizontally on top of the baked turtle bread. Spread the custard mixture inside and on top of the bread.
4. Then place generous amount of pork floss on top of the bread.

Polo Topping:

1. Combine 3rd class flour, sugar, margarine and milk powder together.
2. Weigh 20 grams polo topping and place on top of the dough before proofing.