

CHEESE HERB PAN DE SAL

OVERVIEW

09-121

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.600	60.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS DAIRY BLEND	0.030	3.00
Sugar	0.140	14.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS SHORTENING	0.030	3.00
BAKELS COUNTRY HERB BASE	0.080	8.00
Cream Cheese	0.200	-
Total Weight:		2.109

Yield: 46 x 30g dough weight

METHOD

How to do it:

1. Combine all dry ingredients and mix on slow speed for 30 seconds.
2. Add water. Mix on slow speed for 2 minutes.
3. Add Bakels Dairy Blend and Bakels Shortening and mix on high speed until developed.
4. Rest dough for 10 minutes.
5. Sheet, evenly distribute cream cheese on top, and mold into a baston. Dredge in bread crumbs and rest for 30 minutes.
6. Scale into 30-g pieces.
7. Proof.
8. Bake at 190°C for 15-20 minutes.



DISPLAY CONDITIONS

Warm



CATEGORY

No Sugar Added