

PAN DE AGUA WITH HOPIA FILLING

OVERVIEW

08-044

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|-------|
| Bread Flour | 0.900 | 90.00 |
| 3rd Class Flour | 0.100 | 10.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.012 | 1.20 |
| Sugar | 0.180 | 18.00 |
| Salt | 0.010 | 1.00 |
| BAKELS BAKING POWDER | 0.005 | 0.50 |
| BAKELS SHORTENING | 0.030 | 3.00 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.010 | 1.00 |
| Water | 0.375 | 37.50 |
| DOBRIM HIGH SPEED | 0.002 | 0.20 |
| Yellow #5 | 0.000 | 0.01 |

Total Weight: 1.624

Group Filling

| Ingredient | KG | % |
|-------------------|-------|---|
| 3rd Class Flour | 0.250 | - |
| Brown Sugar | 0.150 | - |
| Vegetable Oil | 0.075 | - |
| Onion (chopped) | 0.050 | - |
| BAKELS SHORTENING | 0.050 | - |

Total Weight: 0.575

Yield: 1 x 500-g dough and 14 x 80-g dough

METHOD

How to do it:

Dough:

1. Combine dry ingredients in a spiral mixer and mix for 30 seconds on low speed.
2. Add water and mix for 2 minutes on low speed.
3. Add Bakels Butteroil Substitute and Bakels Shortening and continue mixing for 6 minutes or until dough is developed.
4. Scale to specified weights and rest for 10 minutes.
5. Mold as detailed below.

Filling:

1. Put third class flour in oven until light brown in color.
2. Cook chopped onion in oil until golden brown in color. Cool.
3. Hand-mix flour, onion, oil, brown sugar and Bakels Shortening. Set aside.

Procedure in Molding



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

Pan de Agua Mini-Swirl:

1. Scale dough to 80g each and rest for 10 minutes.
2. Roll into an 8-in x 2-in rectangle. Spread approximately 28g filling.
3. Roll dough starting from the short end. Seal edges. Face down sealed edges.
4. Cut the middle part until dough can be flipped showing the filling on top.
5. Repeat steps 2, 3, and 4. Put the other dough over the first showing four spirals on top.
6. Proof until ready.
7. Bake at 180° C for 15-20 minutes.

Pan de Agua Swirl 1:

1. Scale dough to 80g each and rest for 10 minutes.
2. Roll into an 8-in x 1.5-in rectangle. Spread approximately 28g filling.
3. Roll dough starting from the short end. Seal edges. Face down sealed edges.
4. Score in the middle part to show the filling.
5. Proof until ready.
6. Bake at 180° C for 15-20 minutes.

Pan de Agua Swirl 2:

1. Scale dough to 500g and rest for 10 minutes.
2. Roll into a 15-in x 8-in rectangle. Spread approximately 175g filling.
3. Roll dough starting from the wide end. Seal edges. Face down sealed edges.
4. Slice into 1-in pieces. Proof until ready.
5. Bake at 180° C for 15-20 minutes.