



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Breads, Sweet

PAN DE COCO BREAD VARIANTS

OVERVIEW

20-016

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.200	20.00
Salt	0.015	1.50
BAKELS DAIRY BLEND	0.100	10.00
BAKELS LECITEX	0.008	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Eggs	0.100	10.00
Milk Powder	0.040	4.00
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
Water	0.450	45.00

Total Weight: 1.948

Group Coco Hazelnut Filling

Ingredient	KG	%
Grated Coconut	0.150	-
BAKELS HAZELNUT TRUFFLE	0.125	-
BAKELS DAIRY BLEND	0.010	-
Sugar	0.100	-
Total Weight: 0.385		

Group Coco Ube Filling

Ingredient	KG	%
Grated Coconut	0.150	-
APITO UBE PASTE	0.010	-
BAKELS DAIRY BLEND	0.020	-
Milk Powder	0.025	-
Sugar	0.125	-
Total Weight: 0.330		

Group Coco-late Filling

Ingredient	KG	%
Grated Coconut	0.125	-
BAKELS DARK CHOCOLATE FUDGE	0.125	-
BAKELS DAIRY BLEND	0.010	-
Milk Powder	0.025	-
Sugar	0.090	-
Total Weight: 0.375		

Group Streusel

Ingredient	KG	%
Milk Powder	0.025	-
Sugar	0.025	-
Bread Flour	0.025	-
BAKELS DAIRY BLEND	0.025	-
Total Weight: 0.100		

Group Flavors

Ingredient	KG	%
APITO CHOCOLATE PASTE	0.013	-
APITO UBE PASTE	0.013	-
Total Weight: 0.026		

Yield: 45 pcs

METHOD

How to do it:

DOUGH:

1. Combine all ingredients and mix until partially developed.
2. Divide the dough into 3 equal parts (approximately 640 grams each)
 - a. For the chocolate dough, mix in add 13 grams Apito Chocolate Paste into the dough portion.
 - b. For the ube dough, add 13 grams Apito Ube Paste into the dough portion.
3. Mix dough until fully developed and divide into 40-gram portions.
4. Round and rest for 5 minutes.
5. Put approximately 20 grams of prepared filling inside the dough.
6. Slightly flatten the dough.

7. For the Coco Ube Bread, top dough with streusel.
8. Proof and bake at 180°C for 15 to 20 minutes.

FILLING:

1. Combine all ingredients in a sauce pan and cook at medium heat until it thickens.
2. Cool and set aside.