



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

# PAN DE COCO-NUT DELIGHT

## OVERVIEW

17-014

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.400	80.00
All Purpose Flour	0.100	20.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Refined Sugar	0.030	6.00
Evaporated Milk	0.050	10.00
Egg Yolk	0.050	10.00
Water	0.225	45.00
BAKELS DAIRY BLEND	0.050	10.00

**Total Weight:** 1.015

### Group Filling

Ingredient	KG	%
Coconut Milk	0.240	-
Desiccated Coconut	0.060	-
BAKELS CARAMEL CREAM	0.120	-
BRITE VANILLA EXTRA STRENGTH	0.005	-
Refined Sugar	0.012	-
Peanuts	0.073	-
<b>Total Weight:</b> 0.510		

### Group Topping 1

Ingredient	KG	%
BAKELS DAIRY BLEND	0.007	-
Eggs	0.007	-
Evaporated Milk	0.007	-
FINO COFFEE BOY PART 2	0.014	-
<b>Total Weight:</b> 0.035		

### Group Topping 2

Ingredient	KG	%
Coconut Milk	0.012	-
BAKELS CARAMEL CREAM	0.024	-
Desiccated Coconut	0.010	-
Peanuts	0.006	-
<b>Total Weight:</b> 0.052		

**Yield:** 33 x 30g dough weight

## METHOD

How to do it:

#### DOUGH:

1. Combine all ingredients except World Compound Butter and mix at low speed for 2 minutes.
2. Add World Compound Butter and mix on high speed for 8 minutes or until developed.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Scale to 30g dough weight.
5. Sheet and spread 15g filling. Seal and place on greased flat sheet.
6. Slightly flatten the dough.
7. Pipe topping 1 on top of the dough.
8. Pipe combined Caramel Cream and coconut milk from topping 2 on top of the piped topping 1. Sprinkle nuts and desiccated coconut.
9. Proof and bake at 180°C until done.

#### FILLING:

1. Combine coconut milk and desiccated coconut and boil in a saucepan.
2. Mix boiled coconut milk and desiccated coconut to the remaining ingredients until evenly distributed.

#### TOPPING 1:

1. Cream softened butter for 5 minutes at medium speed.
2. Mix for 30 seconds at low speed while gradually adding eggs.
3. Add evaporated milk
4. Add Fino Coffee Boy and mix at low speed for 1 minute then shift to high speed for 3 minutes.

TOPPING 2:

1. Combine Caramel Cream and coconut milk.
2. Set aside nuts and desiccated coconut.