

PAN DE KASTILA

OVERVIEW

17-008

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Sugar	0.180	18.00
Whole Eggs	0.050	5.00
Milk Powder	0.020	2.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS MONOFRESH PLUS	0.005	0.50
BAKELS CSP 60	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.550	55.00
BAKELS SHORTENING	0.030	3.00
BAKELS DAIRY BLEND	0.030	3.00
Egg Yellow	0.001	0.05
Salt	0.015	1.50
Total Weight:		1.899

Group Topping

Ingredient	KG	%
Bread Crumbs	0.095	-
Total Weight:		0.095

Group Caramel Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.255	-
Milk Powder	0.045	-
Brown Sugar	0.085	-
Bread Crumbs	0.085	-
Total Weight:		0.470

Group Vanilla Filling

Ingredient	KG	%
BAKELS VANILLA CREAM	0.236	-
Milk Powder	0.078	-
Refined Sugar	0.078	-
Cake Flour	0.078	-
Total Weight:		0.470

Yield: 47 x 40g dough



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

METHOD

How to do it:

DOUGH:

1. Combine bread flour, all-purpose flour, Bakels Instant Yeast, Monofresh Plus, milk powder, Dobrim High Speed, CSP 60, sugar, and salt.
2. Dissolve egg yellow in water and combine with flour mixture. Add whole eggs.
3. Mix for 2 minutes at low speed. Add Bakels Shortening and Bakels World Compound Butter, mix until fully develop.
4. Rest for 10 minutes.
5. Cut into 40g dough.
6. Put filling approximately 10 g each.
7. Roll into bread crumbs.
8. Proof until ready.
9. Bake at 180°C for 15-20 minutes.

FILLING:

1. Mix all ingredients together.