

PAN DE SAL PUTOK

OVERVIEW

01-027

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Sugar	0.140	14.00
Salt	0.010	1.00
Water	0.400	40.00
BAKELS MARGARINE SPECIAL	0.040	4.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.040	4.00
Total Weight:		1.642

Yield: 54 x 30-g dough

METHOD

How to do it:

1. Dissolve sugar and salt in water. Mix with flour, Dobrim Nobro and Bakels Instant Yeast for 2 minutes at low speed.
2. Add Butta Butteroil Substitute and Bakels Margarine Special, mix until dough is well developed.
3. Round, cover and rest for 20 minutes.
4. Roll into "baston" shape then dip in breadcrumbs.
5. Rest for another 10 minutes.
6. Cut into desired weight, approximately 30 grams each, using a wooden dough cutter.
7. Proof for 1 hour.
8. Bake at 180°C for 15 minutes.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Sweet