

PAN DE THREE-C

OVERVIEW

10-090

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.250	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.50
Sugar	0.015	6.00
Water	0.055	22.00
Evaporated Milk	0.053	21.00
BAKELS MARGARINE SPECIAL	0.038	15.00
BAKELS SWEET DOUGH BLEND	0.050	20.00
Egg Yolk	0.038	15.00
Total Weight:		0.501

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Cold water	0.150	-
Total Weight:		0.200

Group Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.080	-
Total Weight:		0.080

Yield: 16 pieces

METHOD

How to do it:

1. Whisk Bakels Bake-Stable Custard Mix and water at high speed for 5 minutes.
2. Place in a piping bag and set aside.
3. Place flour, sugar, salt, egg yolk, Bakels Instant Yeast, Bakels Sweet Dough Blend, evaporated milk and water in a mixing bowl and mix at low speed for 2 minutes.
4. Add Bakels Margarine Special and mix at high speed for 5 minutes or until developed.
5. Round, cover and rest for 10 minutes.
6. Divide and scale into 30-g pieces.
7. Mold and put prepared custard filling. Place in well-greased round pans.
8. Proof. Pipe center of the buns with Bakels Dulce de Leche.
9. Bake at 180°C for 12 minutes or until pale brown in color.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet