

PANDAN KAYA BUNS

OVERVIEW

04-048

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.300	30.00
Evaporated Milk	0.150	15.00
Egg Yolk	0.100	10.00
BAKELS LECITEM SUPREME	0.010	1.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	15.00
Total Weight: 1.920		

Group 2

Ingredient	KG	%
BAKELS PANDAN KAYA PREMIX	0.500	-
Water	1.200	-
Total Weight: 1.700		

Yield: 22 buns

METHOD

How to do it:

Dough:

1. Mix all purpose flour, sugar, Bakels Instant Yeast, water, evaporated milk, egg yolk and Lecitem Supreme Bread Improver.
2. Mix for 2 minutes at low speed.
3. Add Butta Butteroil Substitute and continue mixing until fully developed.
4. Rest for 10 minutes.
5. Roll-out dough into rectangular shape cover dough sheet with pandan kaya premix.
6. Roll dough into jelly roll style. Cut dough crosswise and place on baking trays.
7. Proof until ready.
8. Bake at 180°C for 15 minutes.
9. Cool and cover with icing sugar.

Filling:

1. Place water in mixing bowl.
2. Add Pandan Kaya Premix and blend together.
3. Whisk on top speed for 5 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet