



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

PANDAN KAYA MACAPUNO ROLL

OVERVIEW

05-036

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 1.000 | 100.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.008 | 0.80 |
| BAKELS LECITEX | 0.008 | 0.80 |
| Milk Powder | 0.020 | 2.00 |
| Salt | 0.015 | 1.50 |
| Sugar | 0.100 | 10.00 |
| Water | 0.500 | 50.00 |
| BAKELS SHORTENING | 0.040 | 4.00 |
| Total Weight: | | 1.691 |

Group Pandan Kaya Macapuno Filling

| Ingredient | KG | % |
|----------------------------|-------|---|
| BAKELS PANDAN KAYA PREMIX | 0.200 | - |
| Water | 0.200 | - |
| Macapuno strands | 0.120 | - |
| Total Weight: 0.520 | | |

Group Topping

| Ingredient | KG | % |
|----------------------------|-------|---|
| Desiccated Coconut | 0.100 | - |
| APITO PANDAN PASTE | 0.010 | - |
| Total Weight: 0.110 | | |

METHOD

How to do it:

Dough:

1. Dissolve salt and sugar in water.
2. Place flour, Hollandia Instant Yeast, Lecitex, milk powder and salt/sugar solution in a spiral mixer, mix on low speed for 2 minutes. Scrape down.
3. Add Bakels Shortening, shift to high speed and continue mixing for 8 minutes or until fully developed.
4. Divide and scale into 40 grams, round into a ball and rest for 15 minutes.
5. Mold and fill with 10 grams filling.
6. Dip dough in water and roll over the prepared topping.
7. Deposit into a greased baking pan and proof.
8. Bake at 180°C.

Filling:

1. Using a wire whisk, mix Pandan Kaya Premix and water until it has achieved a smooth consistency (about 10 minutes).
2. Blend in macapuno strands.

Topping:

1. Blend together desiccated coconut and Apito Pandan Paste.