

PANDAN KAYA PASTEL BUNS

OVERVIEW

10-114

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Buttermilk	0.025	5.00
Butter	0.050	10.00
Water	0.285	57.00
Whole Eggs	0.050	10.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
FINO POTATO FLAKES	0.038	7.50
Total Weight:		1.058

Group Filling

Ingredient	KG	%
BAKELS PANDAN KAYA PREMIX	0.100	-
Water	0.200	-
Total Weight:		0.300

Yield: 25 x 40 gram buns

METHOD

How to do it:

1. Place dry ingredients in mixing bowl and mix on low speed for 30 seconds.
2. Add water and eggs. Mix on low speed for 2 minutes.
3. Add butter and mix on high speed for 5 minutes or until developed.
4. Scale into 40 grams and rest dough for 10 minutes.
5. Fill with Pandan Kaya, round and place in a greased flat sheet.
6. Proof.
7. Bake at 180°C for 12-15 minutes.

Filling:

1. Combine ingredients for filling.
2. Mix using a wirewhisk for 5 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet