

PASTEL

OVERVIEW

00-037

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.280	28.00
Evaporated Milk	0.200	20.00
Egg Yolk	0.120	12.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
Butter	0.150	15.00
BAKELS SHORTENING	0.030	3.00
Total Weight: 2.039		

Group 2

Ingredient	KG	%
Egg Yolk	0.045	-
Condensed Milk	0.370	-
BRITE VANILLA EXTRA STRENGTH	0.002	-
Total Weight: 0.417		

Yield: 81 x 30g dough

METHOD

How to do it:

No-time Dough Method.

Dough:

1. Place all purpose flour, sugar, salt, Bakels Instant Yeast, water, evaporated milk, egg yolk, Dobrim Nobro and Monofresh in mixing bowl and mix at low speed for 2 minutes.
2. Place butter and Bakels Shortening and develop dough thoroughly for 7 minutes.
3. Allow dough to recover for 10 minutes.
4. Scale (30g) and mold with filling into rolls. Place dough in cup cake pans.
5. Apply egg wash then proof for 1½-2 hours.
6. Bake at 180°C for 10 minutes or until golden brown in color.
7. Remove from pan and allow to cool completely.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

Filling:

1. On a double-boiler or non-stick pan, mix together egg yolk, Bakels Condensed Milk and Brite Vanilla Regular. Cook while stirring continuously over low fire until very thick.
2. Cool and set aside. Mixture will harden a bit.