

PEANUT BUTTER COCO ALLIGATORS

OVERVIEW

08-047



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO POTATO FLAKES	0.110	11.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.515	51.50
Whole Eggs	0.200	20.00
Sugar	0.220	22.00
Salt	0.016	1.60
Buttermilk powder	0.022	2.20
DOBRIM HIGH SPEED	0.004	0.40
BAKELS SHORTENING	0.070	7.00

Total Weight: 2.172

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.300	-
Peanut butter	0.050	-

Total Weight: 0.450

Group Topping

Ingredient	KG	%
Desiccated Coconut	0.100	-

Total Weight: 0.100

Yield: 36 piece x 60g dough

METHOD

How to do it:

Dough:

1. Combine all dry ingredients except Bakels Shortening. Blend in mixer for 30 seconds.
2. Add water and whole eggs. Mix on low speed for 2 minutes.
3. Add Bakels Shortening. Continue mixing on high speed until fully developed.
4. Rest dough for 15 minutes.
5. Cut dough and mold into hotdog rolls.
6. Proof. Brush with eggwash and bake at 180°C for 15 minutes.

Filling:

1. Combine water and Bakels Bake-Stable Custard Mix in a mixing bowl and whip on low speed until homogenous (approximately 1 minute).
2. Scrape. Mix on high speed for 5 minutes.
3. Add in peanut butter and hand mix until well blended.

To assemble:

1. Cut hotdog rolls in half.
2. Place filling in between and press each half together.
3. Cover the outside of the bun with some filling.
4. Roll in desiccated coconut.