

PIAYA

OVERVIEW

11-027

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS SHORTENING (melted)	0.125	25.00
Water	0.210	42.00
Salt	0.005	1.00
Total Weight: 0.840		

Group 2

Ingredient	KG	%
Bread Flour	0.225	-
BAKELS SHORTENING	0.133	-
Total Weight: 0.358		

Group 3

Ingredient	KG	%
Muscovado	0.200	-
Bread Flour	0.117	-
Sesame seeds	0.002	-
BAKELS SHORTENING	0.040	-
Water	0.020	-
Total Weight: 0.378		

Yield: 14 pieces x 60g dough

METHOD

How to do it:

Crust:

1. Mix the ingredients manually to form a dough. Do not develop the dough completely.
2. Rest for 25 minutes.
3. Sheet the dough and apply the roll-in paste. Fold two times, forming 3 layers. Rest.
4. Roll into a baston and rest for 30 minutes.

Roll-in Paste:

1. Mix together to form a paste.

Filling:

1. Combine the unsifted portion of the sugar in water.
2. Combine flour, sesame seeds and the sifted portion of the sugar.
3. Gradually add the sugar-water mixture until it forms a paste. Add Bakels Shortening and continue mixing.

Assembly:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

1. Scale dough to desired weight. Flatten slightly.
2. Put filling at the center. Seals as you would seal a siopao dough.
3. Sheet the dough with a rolling pin.
4. Top with flour and sesame seeds, if desired.
5. Cook on a heated griddle. Cook each side until it turns brown and brittle.

Another option: Cook on the floor of the oven at 250°C until it turns brown. Flip and cook the other side.