

POLO BUNS

OVERVIEW

12-032

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.110	22.00
Salt	0.008	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
Water	0.200	40.00
Evaporated Milk	0.105	21.00
Egg Yolk	0.060	12.00
DOBRIM NOBRO	0.002	0.40
BAKELS MONOFRESH	0.003	0.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.090	18.00
FINO POTATO FLAKES	0.050	10.00
Total Weight:		1.135

Group 2

Ingredient	KG	%
Sugar	0.180	-
APITO COOKING CHOCOLATE	0.200	-
Evaporated Milk	0.125	-
Butter	0.050	-
APITO CHOCOLATE PASTE	0.005	-
Total Weight:		0.560

Group 3

Ingredient	KG	%
FINO COFFEE BOY PART 2	0.267	-
Butter	0.133	-
APITO BUTTA VANILLA ESSENCE	0.005	-
Total Weight:		0.405

Yield: 18 pieces x 60g

METHOD

How to do it:

Dough:

1. Combine all purpose flour, sugar, salt, Bakels Instant Yeast, Fino Potato Flakes, water, evaporated milk, egg yolk, Dobrim Nobro, and Monofresh in a mixing bowl and mix on low speed for 2 minutes.
2. Add Butta Butteroil Substitute and mix on high speed for 5 minutes or until developed.
3. Scale to 60g. Round and rest for 10 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

4. Cover each dough with 20-g topping.
5. Proof.
6. Bake at 180°C for 20 minutes.
7. Inject the filling when the bread cools.

Filling:

1. Melt Apito Cooking Chocolate and butter in a pan.
2. Add evaporated milk and Apito Chocolate Paste.
3. Add sugar slowly.

Topping:

1. Cream butter on medium speed for 2 minutes.
2. Add Fino Coffee Boy Part 2. Mix on medium speed for 2 minutes.
3. Add Apito Butta Vanilla and mix on low speed for 1 minute.