



POTATO-SALTED EGG ROLL

OVERVIEW

20-040



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Soft Roll

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Sugar	0.120	24.00
Salt	0.012	2.40
Skimmed Milk	0.040	8.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Fresh Milk	0.100	20.00
Whole Eggs	0.075	15.00
BAKELS LECITEX	0.004	0.80
BAKELS DAIRY BLEND	0.150	30.00
FINO POTATO FLAKES	0.080	16.00
Hot Water	0.320	64.00

Total Weight: 1.411

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.255	-
Water (1)	0.510	-
BAKELS GOLDEN SAUCE	0.255	-

Total Weight: 1.020

Group Topping

Ingredient	KG	%
Mayonnaise	0.095	-
Pork floss	0.354	-
Nori Sheets (chopped)	0.002	-

Total Weight: 0.451

Yield: 70 pcs

METHOD

How to do it:

1. For the filling, combine water, Bakels Golden Sauce and Bakels Bake Stable Custard Mix in a bowl and mix for 6 minutes at high speed. Set aside.
2. For the dough, combine Fino Potato Flakes and hot water in a bowl and paddle for 5-7 minutes. Chill for 1 hour.
3. Combine bread flour, sugar, Lecitex, salt, skim milk powder and yeast in a mixer and mix for 2-3 minutes on low speed.
4. Add the potato mixture and fresh milk then 3 minutes on high speed.
5. Add the Bakels Dairy Blend and continue mixing until fully developed.
6. Bulk ferment for 50 minutes at room temperature.
7. Scale to 20g/pc. Round and rest for 12 minutes.
8. Fill each dough with prepared salted egg-custard mixture and place on a well-greased tray.
9. Proof for 35-40 minutes.
10. Bake at 180-190°C for approximately 15-18 minutes.
11. Once cooled, top with mayonnaise, pork floss and nori sheets.