

POTATO SWEET DOUGH

OVERVIEW

07-093

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.720	72.00
Bread Flour	0.280	28.00
FINO POTATO FLAKES	0.110	11.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.550	55.00
Whole Eggs	0.200	20.00
Sugar	0.220	22.00
Salt	0.016	1.60
Buttermilk powder	0.022	2.20
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS SHORTENING	0.070	7.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.070	7.00
Glageli Neutral	-	-
Total Weight: 2.282		

Group Topping or Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	-	-
BAKELS LES FRUITS 50% APPLE	-	-
BAKELS LES FRUITS 50% STRAWBERRY	-	-
Total Weight: 0.000		

METHOD

How to do it:

1. Combine all dry ingredients except Bakels Shortening and Butta Butteroil Substitute. Blend in mixer for 30 seconds.
2. Add water and whole eggs. Mix on low speed for 2 minutes.
3. Add Bakels Shortening and Butta Butteroil Substitute. Continue mixing on high speed until fully developed
4. Rest dough for 15 minutes.
5. Cut to desired weight. Round and rest for another 15 minutes.
6. Mold to desired shape and proof until ready.
7. Bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food