

PREMIUM ENSAYMADA

OVERVIEW

09-030

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.060	6.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Water	0.570	57.00
Buttermilk	0.050	5.00
Egg Yolk	0.100	10.00
Butter	0.100	10.00
FINO POTATO FLAKES	0.075	7.50
Total Weight:		2.175

Yield: 32 x 70g

METHOD

How to do it:

No-time dough method:

1. Place all purpose flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes, water, buttermilk, and egg yolk in mixing bowl and mix at low speed for 2 minutes.
2. Add butter and develop dough thoroughly.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Scale to 70-g dough pieces and mold as desired. Place dough pieces into well-greased ensaymada tins.
5. Proof and bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll