

PREMIUM SWEET DOUGH 2

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Water	0.520	52.00
Sugar	0.200	20.00
Salt	0.015	1.50
Whole Eggs	0.150	15.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
BAKELS CSP 60	0.002	0.20
Monofresh Super	0.006	0.60
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
BAKELS MARGARINE SPECIAL	0.050	5.00
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
FINO POTATO FLAKES	0.080	8.00
Total Weight:	2.115	

Group Apple Raisin Stripes

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.500	-
Brown Sugar	0.040	-
All Purpose Flour	0.050	-
Raisins	0.100	-
Total Weight:	0.690	

Group Choco Spyro Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.720	-
Total Weight:	0.720	

Group Choco Spyro Coating

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.500	-
Total Weight:	0.500	

Group Choco Bavarian

Ingredient	KG	%
BAKELS BAVARIAN CREAM	0.168	-
APITO COOKING CHOCOLATE	0.750	-
Total Weight:	0.918	



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

Group Blueberry Lemon Rolls

Ingredient	KG	%
APITO LEMON PASTE	0.002	-
BAKELS MARGARINE SPECIAL	0.100	-
Sugar	0.084	-
Soft Flour	0.063	-
BRITE VANILLA EXTRA STRENGTH	0.002	-
BAKELS LES FRUITS 50% BLUEBERRY	0.250	-
Total Weight:	0.500	

Group Pandan Kaya and Custard Rolls

Ingredient	KG	%
BAKELS PANDAN KAYA PREMIX	0.150	-
Water	0.450	-
BAKELS BAKE STABLE CUSTARD MIX	0.150	-
Water	0.450	-
Total Weight:	1.200	

Yield: 10 pieces x 200g (Apple raisin stripes) 60 pieces x 35g (Choco spyro) 84 pieces x 25g (Choco Bavarian) 5 rolls (divided into 8 pieces x 45g) (blueberry lemon rolls) 84 pieces x 25g (pandan kaya & custard rolls)

METHOD

How to do it:

1. Dry mix all purpose flour, Bakels Instant Yeast, Dobrim High Speed, Lecinta Plus, CSP 60, Monofresh Super, Balec, and Fino Potato Flakes for 30 seconds.
2. Dissolve sugar and salt in water.
3. Add sugar-salt-water mixture and eggs to mixing bowl and mix on low speed for 2 minutes.
4. Add Butta Butteroil Substitute and Bakels Margarine Special and mix for 6 minutes on high speed or until dough is developed.
5. Round and rest for 5 minutes.
6. Scale as desired and rest for 5 minutes.
7. Make-up as desired.
8. Proof.
9. Bake at 180°C until golden brown.
10. Remove immediately from the pan and cool completely before packing.

Variants:

1. Apple Raisin Stripes (Scaling weight = 200g)
 - a. Scale dough to 200g. Round and rest for 5 minutes.
 - b. Flatten the 200-g dough ball in a rectangular manner until ¼" thick.
 - c. Combine Les Fruits Apple, brown sugar, all purpose flour for filling.
 - d. Spread evenly on the flattened dough.
 - e. Spread raisin on top of the Les Fruits filling.
 - f. Fold the rectangular dough in 3 portions.
 - g. Press lightly to tighten the dough.
 - h. Score the dough crosswise. Make sure it cuts through the filled dough.
 - i. Brush with egg wash.
 - j. Place Les Fruits mixture on top of the dough in a lengthwise manner using a piping bag.
 - k. Proof until ready.
 - l. Bake at 180°C for 25 minutes or until done.
2. Choco Spyro (Scaling weight = 35g)
 - a. Scale to 35g. Round and rest for 5 minutes.
 - b. Roll dough lengthwise.
 - c. Wrap the dough around the aluminum rod forming a spiral shape.

- d. Proof.
- e. Bake at 180°C for 10-15 minutes.
- f. Cool and dip in melted Apito Cooking Chocolate.
- g. Pipe filling in the hollow portion.

3. Choco Bavarian (Scaling weight = 25g)

- a. Scale to 25g. Round and rest for 5 minutes.
- b. Flatten the dough. Punch the middle with a doughnut cutter center.
- c. Proof.
- d. Flatten the middle part of the dough.
- e. Bake at 180°C for 10-15 minutes.
- f. Dip in melted Apito Cooking Chocolate.
- g. Pipe Bakels Bavarian Cream at the center of the dough.

4. Blueberry Lemon Rolls (Scaling weight = 360g)

- a. Scale 360 g. Round and rest for 5 minutes.
- b. Flatten the dough into a rectangular manner until ¼ thick
- c. Spread filling 1 on the flattened dough. (Combine sugar, Apito Lemon Paste, Brite Vanilla ES, Bakels Margarine Special, Soft flour in a mixer).
- d. Spread Les Fruit 30% Blueberry over filling 1.
- e. Roll the dough and seal. Divide the rolled dough into 8 pcs (approximately 45g).
- f. Place the cut dough into a muffin tray.
- g. Proof and bake at 180°C for 10-15 minutes.

5. Pandan Kaya & Custard Rolls (Scaling weight = 25g)

- a. Scale to 25g. Round and rest for 5 minutes.
- b. Arrange the dough pieces in a square pan.
- c. Proof.
- d. Pipe *pandan kaya topping or custard topping on top of the dough.
- e. Bake at 180°C for 10 minutes or until done.

*Topping preparation:

- a. Combine Pandan Kaya Premix and water in a mixing bowl.
- b. Mix with a wire whisk on high speed for 5 minutes.
- c. Transfer the filling into a piping bag.
- d. Combine Bakels Bake-Stable Custard Mix and water in a mixing bowl.
- e. Mix with a wire whisk on high speed for 5 minutes.
- f. Transfer the filling into a piping bag.