

PREMIUM SWEET DOUGH 1

OVERVIEW

Ham Garden(12-047), Bacon Twist (12-048), Tuna Tomato Melt (12-049), Ensaymada de Leche(12-050)

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
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:		2.108

Group Ham Garden Filling

Ingredient	KG	%
Ham slices	0.520	10.00
Red and Green Bell pepper	0.208	4.00
Cheese slices	0.260	5.00
Total Weight:		0.988

Group Bacon Twist Filling

Ingredient	KG	%
Bacon	0.468	9.00
Mayonnaise	-	-
Total Weight:		0.468

Group Tuna Melt/Tuna Tomato Melt Filling

Ingredient	KG	%
Tuna flakes	0.395	-
Salt	0.002	-
Onions	0.020	-
Onion rings	0.156	1.00
Total Weight:		0.573



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

Group Ensaymada de Leche Topping

Ingredient	KG	%
Butter (softened)	0.140	-
BAKELS DULCE DE LECHE	0.150	-
Cheese (grated)	-	-
Total Weight: 0.290		

Yield: 52 pieces x 40g dough

METHOD

Note: The quantities of filling/topping ingredients in the table above are good for 52 pcs. x 40-g dough (except for ensaymada de leche in which the topping ingredients are good for 70 pcs. x 30-g dough).

How to do it:

1. Dry mix all purpose flour, Bakels Instant Yeast, Dobrim High Speed, 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 and rest for 5 minutes.
7. Sheet dough and place adequate filling (about 30 % of dough weight). Mold as desired.
8. Proof.
9. Bake at 180°C.
10. Remove immediately from the pan and cool completely before packing.

Variants:

1. Ham Garden
 - a. Flatten the dough
 - b. Slice ham into two portions lengthwise.
 - c. Place the half portion on top of the flatten dough.
 - d. Roll the dough lengthwise.
 - e. Fold the dough.
 - f. Using a sharp scissor, make a slit on the center of the dough. Then cut the two sides to make a floral shape.
 - g. Place onto greased muffin pans.
 - h. Proof.
 - i. Top it with sliced red and green Bell Peppers and cheese before baking.
 - j. Baked @ 180°C for 10-15 minutes.

Weight of ham = 10 grams

Weight of bell pepper = 4 grams

Weight of cheese = 5 grams

Weight of bun = 40 grams

2. Bacon Twist

- a. Flatten the dough.
- b. Slice the bacon into three portions in lengthwise manner. Slit the dough into three portions in lengthwise manner.
- c. Place the sliced bacon on the dough portions.
- d. Braid the dough.
- e. Proof.
- f. Drizzle mayonnaise on top.
- g. Bake at 180°C for 10-15 minutes.

Weight of bacon = 9 grams

Weight of bun = 40 grams

3. Tuna Melt/Tuna Tomato Melt

- a. Flatten the dough.
- b. Place the tuna filling into the center of the dough.
- c. Seal the dough in the same manner as sealing a siopao bun.
- d. Apply eggwash and proof.
- e. Place the tomato ring or onion ring on top of the proofed bun and sprinkle grated cheese on top.
- f. Bake at 180°C for 10-15 minutes.

Tuna Filling: Combine tuna flakes, salt, and onions.

Weight of tuna filling = 8 grams

Weight of onion ring = 3 grams

Weight of bun = 40 grams

4. Ensaymada De Leche

- a. Scale dough into 30-g pieces.
- b. Round and deposit into greased tray.
- c. Proof.
- e. Bake at 180°C for 10-15 minutes.
- f. Brush top with softened butter after baking.
- g. Put grated cheese on top and drizzle with Bakels Dulce De Leche.