

PUFFERS

OVERVIEW

10-019

INGREDIENTS

Group Dough

Ingredient	KG	%
BAKELS EIGHT GRAIN BASE	0.060	12.00
BAKELS CRUSTY BREAD CONCENTRATE	0.015	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Bread Flour	0.500	100.00
Salt	0.009	1.88
Water	0.300	600.00
Total Weight: 0.889		

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.161	-
Total Weight: 0.161		

Yield: 44 x 20g

METHOD

How to do it:

1. Soak Bakels 8 Grain Base in 50g of dough water.
2. Mix all ingredients using spiral mixer until fully developed.
3. Rest the dough for 20 minutes.
4. Scale to 20g pieces.
5. Fill each piece with 7g Bakels Dark Chocolate Fudge.
6. Mold into round shapes.
7. Proof for 80-90 minutes.
8. Bake with steam at 220°C for 20 minutes.

Other Suggestions:

1. Puffer Sticks- Scale to 10g pieces. Mold into sticks. Dip baked sticks with Bakels Dark Chocolate Fudge.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread