

PUTO CHEESE

OVERVIEW

01-032

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.350	100.00
Sugar	0.350	100.00
BAKELS OVALETT	0.028	8.00
BAKELS BAKING POWDER	0.014	4.00
Water	0.200	57.00
APITO ORANGE PASTE	0.015	4.30
Eggs	0.170	48.50
Total Weight: 1.127		

Group 2

Ingredient	KG	%
Cheese (grated)	0.057	-
Total Weight: 0.057		

Yield: 56 x 20-g batter

METHOD

How to do it:

1. Place all ingredients, except cheese, in a clean mixing bowl and whisk for 1 minute at low speed.
2. Scrape down and then whisk for 4 more minutes at top speed.
3. Place 20 g batter into puto pans lined with paper cups and top with grated cheese.
4. Steam for 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty