

PUTO SEKO

OVERVIEW

11-028

INGREDIENTS

Group Puto Seko

Ingredient	KG	%
Cornstarch	0.375	100.00
Cake Flour	0.188	50.00
Buttermilk	0.050	13.33
BAKELS CAKE CONCENTRATE	0.026	7.00
Sugar	0.300	80.00
BAKELS MARGARINE SPECIAL	0.025	6.66
BAKELS SHORTENING	0.075	20.00
BAKELS BALEC LACTO ALBUMEN	0.008	2.22
Water	0.042	11.12
Coconut Milk	0.090	24.00
Total Weight: 1.179		

Yield: 147 pieces x 8g dough

METHOD

How to do it:

1. Combine all dry ingredients and set aside.
2. Cream Bakels Margarine Special, Bakels Shortening and sugar for minutes.
3. Continue mixing on medium speed. Gradually add the *Balec solution until sugar is completely dissolved.
4. Stir in coconut milk.
5. Add the dry ingredients and mix on low speed then shift to medium speed.
6. Scale to 8g. Round and place on floured baking trays. Flatten slightly.
7. Bake at 150°C for 25-35 minutes.

*Dissolve 8.3g Balec in 41.7g water.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies