



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



RAINBOW PAN DE PUTOK

OVERVIEW

05-040

INGREDIENTS

Group Unflavored Dough

Ingredient	KG	%
Bread Flour	0.280	70.00
3rd class bread flour	0.120	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.00
DOBRIM HIGH SPEED	0.002	0.50
Sugar	0.048	12.00
Salt	0.007	1.75
BAKELS BAKING POWDER	0.010	2.50
Water	0.180	45.00
BAKELS SHORTENING	0.012	3.00
BAKELS MARGARINE	0.012	3.00
Vegetable Oil	0.008	2.00
Total Weight:		0.683

Group Pandan Flavored Dough

Ingredient	KG	%
Bread Flour	0.280	70.00
3rd Class Flour	0.120	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.00
DOBRIM HIGH SPEED	0.002	0.50
Sugar	0.048	-
Salt	0.007	1.75
BAKELS BAKING POWDER	0.010	2.50
Water	0.140	-
APITO PANDAN PASTE	0.040	10.00
BAKELS SHORTENING	0.012	3.00
BAKELS MARGARINE	0.012	3.00
Vegetable Oil	0.008	2.00
Total Weight:		0.683

Group Yam Flavored Dough

Ingredient	KG	%
Bread Flour	0.280	70.00
3rd class bread flour	0.120	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.00
DOBRIM HIGH SPEED	0.002	0.50
Sugar	0.048	12.00
Salt	0.007	1.75
BAKELS BAKING POWDER	0.010	2.50
Water	0.140	35.00
APITO UBE PASTE	0.040	10.00
BAKELS SHORTENING	0.012	3.00
BAKELS MARGARINE	0.012	3.00
Vegetable Oil	0.008	2.00
Total Weight:		0.683

Group Filling

Ingredient	KG	%
Skimmed Milk	0.050	-
BAKELS MARGARINE	0.050	-
Sugar	0.050	-
Total Weight:		0.150

Yield: 92 pieces x 20 grams

METHOD

How to do it:

1. Mix all dry ingredients for 30 seconds at low speed.
2. Pour water (for unflavored dough)/ flavocol-water (for flavored dough) and mix at low speed for 2 minutes.
3. Add Bakels Shortening, margarine and vegetable oil, then mix at high speed until gluten is developed.
4. Round and mould.
5. Spread filling.
6. Roll into "baston" shape (outer layer: unflavored dough; inner layer: Pandan and Yam flavored doughs).
7. Dip in breadcrumbs.
8. Rest for 45 minutes.
9. Cut into desired weight, approximately 20 grams each using a wooden dough cutter.

10. Place dough on a greased perforated baking sheet.
11. Bake at 180°C for 20 minutes.
12. Cool.

NOTE: MIX SEPARATELY THE DIFFERENT TYPES OF DOUGH.