

# SAVORY APPLE-WALNUT ROLL

## OVERVIEW

11-046

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
Water	0.300	30.00
Evaporated Milk	0.200	20.00
Curry powder	0.001	0.10
Turmeric (ground)	0.001	0.10
<b>Total Weight:</b> 1.767		

### Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.400	-
Cinnamon powder	0.005	-
All Purpose Flour	0.050	-
Walnuts (crushed)	0.050	-
<b>Total Weight:</b> 0.505		

**Yield:** 35 pieces x 50g dough

## METHOD

How to do it:

1. Mix bread flour, curry powder, turmeric powder, Bakels Sweet Dough Blend and Bakels Instant Yeast on slow speed for 30 seconds.
2. Add water and evaporated milk. Mix on low speed for 2 minutes.
3. Add Butta BOS and mix on high speed until developed.
4. Rest the dough for 5 minutes.
5. Scale to 50g, put 10g apple filling, seal and round. Rest for 5 minutes.
6. Mold, brush with egg wash, and dip in bread crumbs.
7. Proof and bake at 180°C for 10-15 minutes.

Filling:

1. Mix Les Fruits Apple 50%, cinnamon powder, all purpose flour and crushed walnuts in a bowl.
2. Set aside.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet