

SHAWARMA

OVERVIEW

06-083

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
3rd Class Flour	0.500	50.00
Salt	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	0.60
Vegetable Oil	0.040	4.00
Water	0.500	50.00
Total Weight:		1.576

Group 2

Ingredient	KG	%
Beef	0.500	-
Tomatoes (sliced)	-	-
Onions	-	-
Total Weight:		0.500

Yield: 26 x 60-g dough

METHOD

How to do it:

1. Mix all ingredients in Group 1 until smooth.
2. Rest dough for 15-20 minutes.
3. Divide and scale into 60-g pieces.
4. Round and rest for 15 minutes.
5. Flatten dough with rolling pin about 1/8 in thick.
6. Cook in pan until light brown in color.
7. Apply desired filling.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Savoury Good