



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

SHEARED BREAD

OVERVIEW

06-084

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
BAKELS BAKE STABLE CUSTARD MIX	0.010	2.00
BAKELS LECITEX	0.004	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	1.20
Water	0.225	45.00
Sugar	0.050	10.00
Salt	0.008	1.50
BAKELS SHORTENING	0.025	5.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.025	5.00

Total Weight: 0.853

Group 2

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.100	20.00
BAKELS BAKE STABLE CUSTARD MIX	0.050	10.00
APITO STRAWBERRY PASTE	0.005	1.00
Total Weight: 0.155		

Group 3

Ingredient	KG	%
BAKELS PANDAN KAYA PREMIX	0.050	10.00
Cold water	0.150	30.00
Total Weight: 0.200		

Yield: 14 x 60-g dough

METHOD

How to do it:

1. Mix flour, Bakels Bake-Stable Custard Mix, Lecitex and Bakels Instant Yeast for 10 seconds.
2. Mix sugar, salt and water then incorporate with the dry ingredients for 2 minutes on low speed.
3. Add Bakels Shortening and Butta Butteroil Substitute and mix on high speed for 7 minutes or until well developed.
4. Scale into 60g dough pieces. Round and rest for 10 minutes.
5. Sheet dough using rolling pin and apply filling.
6. Roll into "small baston" and mold as desired. Proof.
7. Pipe Bakels Bake-Stable Custard Mix on top after proofing then bake at 170°C for 20 minutes.
8. After baking, brush with Diamond Glaze Neutral.