

SOURDOUGH PANDESAL

OVERVIEW

20-034

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
Water (1)	0.275	55.00
BAKELS FERMDOR DURUM	0.030	6.00
DOBRIM HIGH SPEED	0.002	0.40
Salt	0.008	1.50
Sugar	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
BAKELS SHORTENING	0.030	6.00
Cooking oil	0.010	2.00
Total Weight:		0.960

Yield: 31 pcs

METHOD

How to do it:

1. Mix all dry ingredients for 30 minutes at low speed
2. Add water gradually and mix for 2 minutes at low speed.
3. Add shortening and mix for 4 minutes at high speed
4. Add oil and mix for another 4 minutes or until the dough is fully developed.
5. Ferment the dough for 1 hour.
6. Form the dough into baston shape and roll over bread crumbs.
7. Rest for 15 minutes.
8. Cut into approximately 30g each and place on a greased flat sheet.
9. Proof.
10. Bake at 180°C for 20-25 minutes or until golden brown.



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sourdough, Speciality Bun