



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll, Speciality Bun, Sweet
Food, Sweet Good

STRAWBERRY CHEESECAKE CINNAMON ROLLS

OVERVIEW

21-019

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.100	20.00
Salt	0.008	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED		
YEAST	0.008	1.50
Water	0.140	28.00
Evaporated Milk	0.100	20.00
Egg Yolk	0.060	12.00
DOBRIM NOBRO	0.002	0.40
BACOM A-100	0.005	1.00
BAKELS DAIRY BLEND	0.090	18.00
Total Weight: 1.012		

Group Filling

Ingredient	KG	%
<u>BAKELS LES FRUITS 50% STRAWBERRY</u>	0.100	-
<u>BAKELS DAIRY BLEND</u>	0.050	-
<u>PETTINA CLASSIC CHEESECAKE MIX</u>	0.100	-
Brown Sugar	0.075	-
Cinnamon	0.002	-
Total Weight: 0.327		

Group Frosting

Ingredient	KG	%
Confectioner's Sugar	0.065	-
Evaporated Milk	0.015	-
Total Weight: 0.080		

Yield: 15 pcs

METHOD

How to do it:

Dough:

1. Place all dry ingredients in a mixing bowl and mix on low speed for 30 seconds.
2. Add water, evaporated milk, and egg yolks, and mix on low speed for 2 minutes.
3. Add Bakels Dairy Blend and Bacom A-100 and mix on high speed until fully developed.
4. Remove from mixing bowl and allow dough to rest for 10 minutes.
5. Scale to 500-g dough pieces.
6. Sheet dough into a rectangular shape until it becomes ¼ to ½ inch thick.
7. Spread prepared filling evenly, and sprinkle sugar-cinnamon mixture on top.
8. Carefully roll the dough and seal the edges.
9. Cut the formed log into 2-inch portions using a dough cutter.
10. Arrange the dough pieces in greased square or loaf pans.
11. Proof for 30 to 60 minutes, or until ready.
12. Bake at 180°C for 25 to 30 minutes, until golden brown.
13. Drizzle with frosting on top.

Filling:

1. Blend Bakels Dairy Blend, Pettina Classic Cheesecake Mix, and Les Fruits 50% Strawberry until well combined. Set aside.
2. Combine sugar and cinnamon and mix thoroughly. Set aside.

Frosting:

1. Mix confectioner's sugar and evaporated milk until well incorporated. Set aside.