



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads



# SUGBU TSON ROLL

## OVERVIEW

14-007

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.700	70.00
3rd Class Flour	0.300	30.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.018	1.80
Water	0.470	47.00
Sugar	0.060	6.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.060	6.00
Butter	0.040	-
Evaporated Milk	0.050	5.00
Coconut Milk	0.030	3.00
Whole Eggs	0.100	10.00
BAKELS PESTO BASE	0.030	3.00

**Total Weight:** 2.058

### Group Filling

Ingredient	KG	%
Lechon	0.385	38.50
Cheese	0.047	4.70
BAKELS UNIFIL BLUEBERRY	0.130	13.00
<b>Total Weight:</b> 0.562		

### Group Glazing

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.020	2.00
Raisins	-	-
<b>Total Weight:</b> 0.020		

**Yield:** 29 rolls x 70g

## METHOD

How to do it:

1. Mix flour (bread and 3rd class), sugar, Bakels Sweet Dough Blend and Bakels Instant Yeast on low speed for 1 minute.
2. Add water, evaporated milk, coconut milk and whole eggs in mixing bowl and mix on low speed for 2 minutes.
3. Add butter and Butta BOS and mix on high speed.
4. Add Bakels Pesto Base when the dough is 90% developed then mix thoroughly until fully developed.
5. Scale and round dough into 67-gram and 3-gram portions. Cover and refrigerate the 3-gram portions.
6. For every 67 grams dough, put 17 grams prepared filling and a slice of cheese (approximately 1.6 grams). Round.
7. Remove remaining dough from the refrigerator.
8. Proof the dough (both 67- and 3-gram doughs) until 80% ready.
9. Cut triangles on each side of the dough to form ears. To make the nose, use a clean stick to make 2 holes in the 3-gram dough and place on the lower portion of the bigger dough. Proof again until the whole dough (67 grams + 3 grams) are fully proofed.
10. After baking, glaze using Diamond Glaze Neutral. Cut raisin into half to make eyes and place on the baked bread.

Filling:

In a medium-sized bowl mix together 380g lechon and 130g Unifil Blueberry.