

SUNBURST

OVERVIEW

00-046

INGREDIENTS

Group 1

Ingredient	KG	%
Sugar	0.200	20.00
Salt	0.015	1.50
Powdered egg yellow color	0.001	0.05
Water	0.480	48.00
All Purpose Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Buttermilk powder	0.020	2.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
BAKELS SHORTENING	0.040	4.00

Total Weight: 1.795

Group 2

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.200	-
Buttermilk powder	0.100	-
Sugar	0.150	-
3rd class bread flour	0.100	-

Total Weight: 0.550

Yield: 29 x 60-g dough

METHOD

How to do it:

Dough:

1. Dissolve sugar, salt and powdered egg yellow color in water.
2. Mix all purpose flour, Bakels Instant Yeast, buttermilk powder, Dobrim Nobro and Monofresh for 2 minutes at low speed.
3. Add Butta Butteroil Substitute and Bakels Shortening. Mix for 1 minute at high speed.
4. Ferment for 2 hours.
5. Remix dough until fully developed.
6. Divide and scale dough by 60 grams.
7. Place 15-g filling inside each dough and form into buns.
8. Arrange 7 filled doughs in 9" diameter pans.
9. Proof.
10. Grate remaining filling on top of the dough and bake at 180°C for 25 minutes.

Filling:

1. Combine Bakels Margarine Special, buttermilk powder, sugar and 3rd class flour and mix manually until a paste is



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

formed.