

# SWEET DOUGH 1

## INGREDIENTS

### Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Water	0.520	52.00
Sugar	0.200	20.00
Salt	0.015	1.50
Whole Eggs	0.150	15.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
DOBRIM HIGH SPEED	0.004	0.40
Monofresh Super	0.006	0.60
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	5.00
BAKELS MARGARINE SPECIAL	0.050	5.00
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
FINO POTATO FLAKES	0.080	8.00
<b>Total Weight:</b>	<b>2.108</b>	

### Group Pan de Three-C Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.124	-
Water	0.297	-
<b>Total Weight:</b>	<b>0.420</b>	

### Group Pan de Three-C Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.300	-
<b>Total Weight:</b>	<b>0.300</b>	

### Group Ham Garden Filling

Ingredient	KG	%
Ham slices	0.520	10.00
Red and Green Bell pepper	0.208	4.00
Cheese slices	0.260	5.00
<b>Total Weight:</b>	<b>0.988</b>	

### Group Tuna Melt/Tuna Tomato Melt Filling

Ingredient	KG	%
Tuna flakes	0.395	-
Salt	0.002	-
Onions	0.020	-
Onion rings	0.156	1.00
<b>Total Weight:</b>	<b>0.573</b>	

### Group Choco Spyro topping

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.500	-
<b>Total Weight:</b>	<b>0.500</b>	



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

### Group Choco Spyro Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.150	100.00
Fresh Milk	0.375	250.00
APITO COOKING CHOCOLATE	0.225	150.00
APITO CHOCOLATE PASTE	0.010	0.66
<b>Total Weight:</b>	<b>0.760</b>	

### Group Pandan Kaya & Custard Rolls Toppings

Ingredient	KG	%
BAKELS PANDAN KAYA PREMIX	0.150	-
Water	0.450	-
BAKELS BAKE STABLE CUSTARD MIX	0.150	-
Water	0.450	-
<b>Total Weight:</b>	<b>1.200</b>	

### Group Choco Bavarian

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.750	-
BAKELS BAVARIAN CREAM	0.208	-
<b>Total Weight:</b>	<b>0.958</b>	

**Yield:** 52 pieces x 40g dough; 60 pieces x 35g dough; 70 pieces x 30g dough; 84 pieces x 25g dough

## METHOD

How to do it:

1. Dry mix all purpose flour, Bakels Instant Yeast, Dobrim High Speed, Monofresh Super, Balec, and Fino Potato Flakes for 30 seconds.
2. Dissolve sugar and salt in water.
3. Add sugar-salt-water mixture and eggs to mixing bowl and mix on low speed for 2 minutes.
4. Add Butta Butteroil Substitute and Bakels Margarine Special and mix for 6 minutes on high speed or until dough is developed.
5. Round and rest for 5 minutes.
6. Scale as desired and rest for 5 minutes.
7. Make-up as desired.
8. Proof.
9. Bake at 180°C until golden brown.
10. Remove immediately from the pan and cool completely before packing.

Variants:

1. Pan de Three-C (Scaling weight: 30g)
  - a. Mix Bakels Bake-Stable Custard Mix and water on high speed for 3 minutes. Set aside.
  - b. Round the dough (30g) and place the dough pieces in a well-greased round pan.
  - c. Proof. Pipe custard filling inside the dough (7g) and pipe Bakels Dulce de Leche on top of the buns.
  - d. Bake at 180°C for 13 minutes.
2. Ham Garden
  - a. Flatten the dough
  - b. Slice ham into two portions lengthwise.
  - c. Place the half portion on top of the flatten dough.
  - d. Roll the dough lengthwise.
  - e. Fold the dough.
  - f. Using a sharp scissor, make a slit on the center of the dough. Then cut the two sides to make a floral shape.

- g. Place onto greased muffin pans.
- h. Proof.
- i. Top it with sliced red and green Bell Peppers and cheese before baking.
- j. Baked @ 180°C for 10-15 minutes.

Weight of ham = 10 grams

Weight of bell pepper = 4 grams

Weight of cheese = 5 grams

Weight of bun = 40 grams

### 3. Tuna Melt/Tuna Tomato Melt

- a. Flatten the dough.
- b. Place the tuna filling into the center of the dough.
- c. Seal the dough in the same manner as sealing a siopao bun.
- d. Apply eggwash and proof.
- e. Place the tomato ring or onion ring on top of the proofed bun and sprinkle grated cheese on top.
- f. Bake at 180°C for 10-15 minutes.

Tuna Filling: Combine tuna flakes, salt, and onions.

Weight of tuna filling = 8 grams

Weight of onion ring = 3 grams

Weight of bun = 40 grams

### 4. Choco Spyro

- a. Scale to 35g.
- b. Roll dough lengthwise.
- c. Wrap the dough around the aluminum rod forming a spiral shape.
- d. Proof.
- e. Bake at 180°C for 10-15 minutes.
- f. Cool and dip in melted Apito Cooking Chocolate.

### 5. Pandan Kaya & Custard Rolls

- a. Scale to 25g.
- b. Round and rest for 5 minutes.
- c. Arrange the dough pieces in a square pan.
- d. Proof.
- e. Pipe pandan kaya topping or custard topping on top of the dough.
- f. Bake at 180°C for 10 minutes or until done.

### 6. Choco Bavarian

- a. Scale to 25g.
- b. Round and flatten the dough. Punch the middle with a doughnut cutter center.
- c. Proof.
- d. Flatten the middle part of the dough.
- e. Bake at 180°C for 10-15 minutes.
- f. Dip in melted Apito Cooking Chocolate.
- g. Pipe Bakels Bavarian Cream at the center of the dough.