

SWEET DOUGH 2

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
BAKELS MONOFRESH	0.010	1.00
BAKELS MARGARINE SPECIAL	0.040	4.00
ROTITEX	0.030	3.00
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
Total Weight:	2.002	

Group Choco Spyro Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.180	-
Water	0.540	-
Total Weight:	0.720	

Group Choco Spyro Coating

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.500	-
Total Weight:	0.500	

Group Choco Bavarian

Ingredient	KG	%
BAKELS BAVARIAN CREAM	0.168	-
APITO COOKING CHOCOLATE	0.750	-
Total Weight:	0.918	

Group Pan de Hopia Filling

Ingredient	KG	%
3rd Class Flour	0.250	-
Brown Sugar	0.150	-
Vegetable Oil	0.075	-
Onion (chopped)	0.050	-
BAKELS SHORTENING	0.050	-
Total Weight:	0.575	



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

Group Peanut Polo Buns Filling/Topping

Ingredient	KG	%
All Purpose Flour	0.200	-
Peanuts (crushed)	0.300	-
Sugar	0.400	-
BAKELS MARGARINE SPECIAL	0.040	-
BRITE VANILLA EXTRA STRENGTH	0.011	-
APITO EXPRESSO PASTE	0.022	-
Buttermilk	0.050	-
Total Weight:	1.023	

Group Ube Dulce Checkers Dough Add-on

Ingredient	KG	%
APITO UBE PASTE	-	-
Total Weight:	0.000	

Group Ube Dulce Checkers Filling

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.314	-
Soft Flour	0.377	-
Sugar	0.314	-
APITO UBE PASTE	0.006	-
Total Weight:	1.011	

Group Ube Dulce de Leche Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.100	-
Total Weight:	0.100	

Yield: Choco Spyro – 57 pieces x 35g, Choco Bavarian – 80 pieces x 25g, Pan de hopia – 25 pieces x 80g, Peanut polo buns – 33 pieces x 60g, Ube dulce checkers – 100 pieces x 20g

METHOD

How to do it:

1. Combine all purpose flour, sugar, salt, Bakels Instant Yeast, Dobrim High Speed, Monofresh, Balec., water, and whole eggs in the mixing bowl and mix on low speed for 2 minutes.
2. Add Bakels Margarine Special and Rotitex and mix for 6 minutes on high speed or until dough is developed.
3. Scale as desired. Round and rest for 10 minutes.
4. Make-up as desired.
5. Proof.
6. Bake at 180°C until golden brown.

Variants:

1. Choco Spyro (Scaling weight = 35g)
 - a. Scale to 35g. Round and rest for 10 minutes.
 - 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.
 - g. Pipe filling in the hollow portion.

To prepare the filling:

- Combine Bakels Bake-Stable Custard Mix and water in a mixing bowl.
- Mix with a wire whisk on high speed for 5 minutes.

2. Choco Bavarian (Scaling weight = 25g)

- Scale to 25g. Round and rest for 10 minutes.
- Flatten the dough. Punch the middle with a doughnut cutter center.
- Proof.
- Flatten the middle part of the dough.
- Bake at 180°C for 10-15 minutes.
- Dip in melted Apito Cooking Chocolate (melt Apito Coking Chocolate using a double boiler).
- Pipe Bakels Bavarian Cream at the center of the dough.

3. Pan de Hopia (Scaling weight = 80g)

- Scale to 80g. Round and rest for 10 minutes.
- Flatten into an 8" x 2" rectangle. Spread approximately 20g filling.

To prepare the filling:

- Put flour in oven until light brown in color.
 - Cook chopped onions in oil until golden brown in color. Col
 - Mix flour, onion, oil, brown sugar, and Bakels Shortening by hand.
- Roll dough from the short end. Seal edges.
 - Cut the middle part until dough can be flipped showing the filling on top.
 - Repeat steps b, c, and d. Put the other dough over the first showing four spirals on top.
 - Proof.
 - Bake at 180°C for 15-20 minutes.

4. Peanut Polo Buns (Scaling weight = 60g)

- Scale to 60g. Round and rest for 10 minutes.
- Flatten the dough and spread about 10g filling.

To prepare the filling:

- Combine all the ingredients for the filling except for peanuts.
- Mix with a paddle on low speed until well-combined. Add crushed peanuts and continue mixing until well-incorporated.

- Seal the dough.
- Pipe about 20g topping.
- Proof.
- Bake at 180°C until done.

5. Ube Dulce Checkers (Scaling weight = 20g)

- Scale to 20g. Round and rest for 10 minutes.
- Flatten the dough and spread about 10g filling.
- Seal the dough in the same manner that you will seal a siopao dough.
- Arrange the dough pieces in a square pan (alternating ube dough and plain dough).
- Proof.
- Bake at 180°C for 10-15 minutes.
- Apply topping in the same manner as in hot cross buns.