

# TRIO WHEEL MONAY

## OVERVIEW

08-058

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.700	70.00
Soft Flour	0.300	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
Water	0.400	40.00
Salt	0.015	1.50
Refined Sugar	0.200	20.00
BAKELS BALEC LACTO ALBUMEN	0.008	0.80
BAKELS SHORTENING	0.040	4.00
APITO PANDAN PASTE	0.030	10.00
APITO STRAWBERRY PASTE	0.030	10.00
APITO CHOCOLATE PASTE	0.030	10.00
<b>Total Weight:</b> 1.772		

**Yield:** 84 pieces x 20g dough

## METHOD

How to do it:

Dough:

1. Mix flour, Bakels Instant Yeast, Dobrim High Speed, Lecinta Plus and Balec Lacto Albumen in a spiral mixer.
2. Dissolve sugar and salt in water. Combine with flour mixture.
3. Add Bakels Shortening, continue mixing until dough is 80% developed.
4. Divide dough into three equal parts. Re-mix each part with an Apito flavor until developed.
5. Rest for 10 minutes.
6. Sheet each flavored dough using a rolling pin and place one on top of the other, forming three layers. Roll into loaf shape, cut and scale into 20 grams each or as desired.
7. Proof.
8. Bake at 180°C for 15 minutes or until done.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food