

TUBE BREAD

OVERVIEW

07-054

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.800	80.00
All Purpose Flour	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM NOBRO	0.004	0.40
Skimmed milk powder	0.030	3.00
Water	0.370	37.00
Sugar	0.200	20.00
Salt	0.015	1.50
Whole Eggs	0.050	5.00
BAKELS SHORTENING	0.060	6.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
Total Weight:		1.759

Group Icing

Ingredient	KG	%
Powdered sugar	0.300	-
Evaporated Milk	0.050	-
BAKELS MARGARINE SPECIAL	0.025	-
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	-
Total Weight:		0.395

Yield: 3 piece x 586g dough

METHOD

How to do it:

1. Mix flour, Bakels Instant Yeast, Dobrim Nobro and skimmed milk.
2. Dissolve sugar and salt in water and eggs. Combine with flour mixture.
3. Mix for 2 minutes on low speed.
4. Add Bakels Shortening and Butta Butteroil Substitute, continue mixing until dough is fully developed.
5. Divide dough into 3 parts and round.
6. Rest dough for 15 minutes.
7. Make a hole on the rounded dough then put it in a greased tube pan.
8. Proof and bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet