

UBE CREAM BREAD ROLL

OVERVIEW

16-043

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.800	100.00
Sugar	0.032	4.00
BAKELS SWEET DOUGH BLEND	0.160	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.016	2.00
APITO UBE PASTE	-	-
Water	0.240	30.00
Evaporated Milk	0.160	20.00
Egg Yolk	0.096	12.00
BAKELS DAIRY BLEND	0.120	15.00
Total Weight:		1.624

Group Cinnamon Mix

Ingredient	KG	%
Cinnamon powder	0.008	-
Brown Sugar	0.080	-
Total Weight:		0.088

Group Nuts

Ingredient	KG	%
Macadamia (chopped)	0.090	-
Total Weight:		0.090

Group Filling

Ingredient	KG	%
Ube Halaya (ready-made)	0.300	-
BAKELS VANILLA CREAM	0.100	-
Total Weight:		0.400

Group Topping

Ingredient	KG	%
Mascarpone Cheese	0.100	-
Cream Cheese	0.250	-
Powdered sugar	0.050	-
BAKELS VANILLA CREAM	0.070	-
Total Weight:		0.470



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll, Sweet Food

Group Garnish

Ingredient	KG	%
Vanilla Bean	0.002	-
Ube Flavored Chocolate	-	-
Total Weight: 0.002		

Yield: 24 rolls x 68 grams

METHOD

How to do it:

Sugar-Cinnamon-Macadamia Mixture:

1. Mix sugar, cinnamon and chopped macadamia until well combined.
2. Cover and set aside.

Dough:

1. Mix the dry ingredients in a spiral mixer on low speed for 30 seconds.
2. Add the wet ingredients (evaporated milk, water, Apito Ube and egg yolks), mix for 2 minutes on low speed.
3. Add the compound butter and mix for 10-15 minutes at high speed until well developed.
4. Divide dough into 3 equal portions (approximately 540 grams each).
5. Round the dough and cover. Rest for 10 minutes.
6. Sheet dough into a rectangular shape until it becomes ½ inch thick.
7. Spread 133 grams of filling for every 540 grams dough.
8. Sprinkle 30 grams of sugar-cinnamon mixture.
9. Roll dough from the longer side and seal the edges.
10. Cut the formed log into 8 equal portions using a dough cutter or a kitchen thread.
11. Arrange the dough pieces in greased muffin pans with muffin liners.
12. Proof for an hour.
13. Bake at 180°C for 15-20 minutes until golden brown.

Filling:

1. Use a paddle attachment and mix the Ube Halaya until smooth.
2. Fold in the Vanilla Cream and set aside.

Topping:

1. Cream the cream cheese, mascarpone and powdered sugar for 5 minutes from low to medium speed.
2. Fold in the Vanilla Cream.
3. Brush in every bread roll and top with ube flavored chocolate shavings and vanilla bean.