



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

UBE CREAM BREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS LECITEM SUPREME	0.010	1.00
BAKELS CSP 60	0.004	0.40
Salt	0.018	1.75
Sugar	0.190	19.00
Water	0.490	49.00
Brittex	0.010	1.00
Total Weight: 1.730		

Group Ube Filling

Ingredient	KG	%
Sweet potato (boiled)	0.500	-
Sugar	0.150	-
Evaporated Milk	0.050	-
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	-
APITO UBE PASTE	0.050	-
BRITE VANILLA EXTRA STRENGTH	0.009	-
Total Weight: 0.859		

METHOD

How to do it:

Dough:

1. Mix all dough ingredients (except Brittex) for 2 minutes on low speed.
2. Add Brittex, shift to high speed and mix until completely developed.
3. Round, cover and rest for 10 minutes.
4. Divide and scale into 280 g, round and rest for 5 minutes.
5. Place ube filling inside the dough, round and rest for 5 minutes.
6. Using a rolling pin, sheet and mold into loaf shape.
7. Cut the dough into 5 pieces, deposit in the loaf pan (side panning) and proof until fully risen.
8. Bake at 180°C.

Ube Filling:

1. Wash and peel sweet potato, then boil.
2. Mash or grate into fine paste.
3. In a sauce pan, heat Butta Butteroil Substitute and sugar. Add sweet potato, evaporated milk, Apito Yam Paste and Brite Vanilla Regular.
4. Cook under slow fire, continuously mixing until thick and dry.
5. Cool, scale and mold 70 grams filling into a ball. Set aside.