

UBE-DULCE DE LECHE SWEET DOUGH

OVERVIEW

12-028

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.060	6.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
FINO POTATO FLAKES	0.075	7.50
Water	0.570	57.00
Egg Yolk	0.100	10.00
Buttermilk	0.050	5.00
Butter	0.100	10.00
APITO UBE PASTE	0.030	3.00
Total Weight:		2.205

Group Filling/Topping

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.500	-
Peanuts	0.100	-
Total Weight:		0.600

Yield: 36 pieces x 60g dough

METHOD

How to do it:

1. Combine all purpose flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes, and buttermilk in a mixing bowl. Mix on low speed for 30 seconds.
2. Dissolve Apito Ube Paste in water. Add ube solution and egg yolks to the dry ingredients. Mix on low speed for 2 minutes.
3. Add butter and mix on high speed for 5 minutes or until developed.
4. Scale to 60g. Round and rest for 10 minutes.
5. Flatten into oval shape and apply 10-15g of filling. Seal and round.
6. Arrange the dough pieces in a round pan to make a flower shape.
7. Proof.
8. Apply eggwash and sprinkle peanuts on top.
9. Bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Sweet Food