

UBE FILLED BROAS

INGREDIENTS

Group Ube Broas

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.230	100.00
Eggs	0.200	86.96
APITO UBE PASTE	0.025	10.70
Powdered sugar	0.100	-
Total Weight:	0.555	

Group Swiss Buttercream 1

Ingredient	KG	%
Egg white	0.300	100.00
Sugar	0.100	33.33
Total Weight:	0.400	

Group Swiss Buttercream 2

Ingredient	KG	%
Glucose	0.050	16.67
Sugar	0.150	50.00
Water	0.050	-
Total Weight:	0.250	

Group Swiss Buttercream 3

Ingredient	KG	%
BUTTA VANILLA ESSENCE	0.030	10.00
BAKELS DAIRY BLEND	0.900	300.00
Total Weight:	0.930	

METHOD

How to do it:

Ube Broas:

1. Whisk Pettina Sponge Mix Complete and eggs on high speed for 8 minutes.
2. Deposit batter in a piping bag.
3. On a silicone mat, pipe batter approximately 3-3.5" in length.
4. Using a sifter, dust powdered sugar on top of the broas.
5. Let it sit for 5 minutes.
6. Bake at 180°C for 15 minutes.
7. Let it cool completely before removing from the pan.

Swiss Buttercream:

1. Beat egg whites and sugar to stiff peak stage
2. Cook water, glucose and sugar to soft boil stage (106-112°C)
3. Pour soft boiled sugar to the beaten meringue.
4. Whip till glossy in texture.
5. Let it cool.
6. Add Butter and Butta Vanilla. Then whip till well incorporated.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit