

# UBE OR CUSTARD FILLED BREAD

## OVERVIEW

12-073

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Water	0.400	50.00
Total Weight:		1.208

### Group 2

Ingredient	KG	%
All Purpose Flour	0.200	20.00
Sugar	0.200	20.00
Salt	0.016	1.60
DOBRIM NOBRO	0.004	0.40
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
Water	0.100	50.00
ROTITEX	0.030	3.00
BAKELS MARGARINE SPECIAL	0.020	2.00
FINO POTATO FLAKES	0.050	5.00
Total Weight:		0.640

### Group 3

Ingredient	KG	%
Cake Flour	0.120	-
Sugar	0.100	-
BAKELS MARGARINE SPECIAL	0.100	-
APITO UBE PASTE	0.010	-
Total Weight:		0.330

### Group 4

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.150	-
Cold water	0.150	-
BAKELS DULCE DE LECHE	0.100	-
Total Weight:		0.400

**Yield:** 46 pieces x 40g dough

## METHOD

How to do it:

Sponge:



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

1. Combine bread flour, Bakels Instant Yeast, and water in a mixing bowl. Mix on low speed for 4 minutes.
2. Place in a bowl. Cover and rest for 2 hours.

**Dough:**

1. Combine all purpose flour, sugar, salt, Dobrim Extra Strength, Balec Lacto Albumen, Fino Potato Flakes, water, and sponge in a mixing bowl. Mix on low speed for 2 minutes.
2. Add Rotitex and Bakels Margarine Special. Mix on high speed for 5 minutes or until fully developed.
3. Scale to 40g. Round and rest for 10 minutes.
4. Flatten the dough. Put each filling side by side on the dough and fold.
5. Place dough on flat sheets.
6. Proof and bake at 180°C until done.

**Ube Filling:**

1. Combine all ingredients in a mixing bowl. Mix on medium speed until homogeneous.

**Custard Filling:**

1. Combine Bakels Bake-Stable Custard Mix and cold water in a mixing bowl.
2. Whisk on high speed for 3 minutes.
3. Fold in Bakels Dulce de Leche.