

UBE SPANISH BREAD

OVERVIEW

09-033

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO POTATO FLAKES	0.110	11.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.550	55.00
BAKELS BALEC LACTO ALBUMEN	0.033	3.30
Water	0.167	16.67
Sugar	0.200	20.00
Salt	0.015	1.50
DOBRIM HIGH SPEED	0.002	0.20
ROTITEX	0.070	7.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.070	7.00
Total Weight: 2.232		

Group Filling

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.300	-
Bread Crumbs	0.100	-
Sugar	0.300	-
APITO UBE PASTE	0.010	-
Bread Flour	0.050	-
Skimmed Milk	0.050	-
Total Weight: 0.810		

Yield: 44 x 50g

METHOD

How to do it:

Dough:

1. Mix all dry ingredients except Balec Lacto Albumen on slow speed for 30 seconds.
2. Add water (2) and *Balec solution and mix on slow speed for 2 minutes.
3. Add Rotitex and Butta Butteroil Substitute. Shift to high speed and mix on high speed for 5 minutes or until dough is developed.
4. Rest dough for 15 minutes.
5. Cut dough to desired weight. Round and rest for another 15 minutes.
6. Put filling and mold.
7. Proof until ready.
8. Bake at 180°C.

*For the Balec solution:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

Dissolve 33.3g Balec in 166.8g water.

Filling:

1. Mix everything until smooth.