



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet

WHEAT CUAPAO

OVERVIEW

06-100

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
FINO MEAL BASE	0.120	12.00
Sugar	0.120	12.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Lecinta Plus	0.010	1.00
BAKELS BAKING POWDER	0.010	1.00
BAKELS SHORTENING	0.050	5.00
Water	0.550	55.00

Total Weight: 1.883

Yield: 37 x 50-g dough

METHOD

How to do it:

1. Dissolve salt, sugar and Lecinta Plus in water.
2. Place flour, Fino Meal Base, Bakels Instant Yeast and Bakels Baking Powder in a spiral mixer. Mix until well blended.
3. Add Bakels Shortening and mix until fully developed.
4. Cut and scale into 50-gram pieces. Rest for 10 minutes.
5. Mold and place dough in prepared paper liners.
6. Proof for 1 ½ hours.
7. Steam for 15 minutes.