

WHEAT POTATO PULL-APARTS

OVERVIEW

14-041

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
DOBRIM HIGH SPEED	0.004	0.40
Salt	0.020	2.00
Sugar	0.030	3.00
Water	0.620	62.00
BAKELS SHORTENING	0.010	1.00
FINO MEAL BASE	0.120	12.00
FINO POTATO FLAKES	0.070	7.00
Total Weight:		1.889

Group Filling

Ingredient	KG	%
Butter	0.025	-
Sugar	0.050	-
Total Weight:		0.075

Yield: 50 pull aparts

METHOD

How to do it:

1. Mix all the dry ingredients on low speed for 2 minutes.
2. Add water and mix on low speed for 2 minutes then add Bakels Shortening.
3. Continue mixing on high speed for 5 minutes.
4. Scale to 375g and round.
5. Rest dough for 15 minutes.
6. Sheet to very thin dough. Cut into squares approximately 60pcs. per 375g dough.
7. Brush with butter and sprinkle with a generous amount of sugar.
8. Stack the squares 6-pieces high and place in cupcake pans.
9. Proof and bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean