



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

YUMMY MINI ROLLS WITH FILLING

OVERVIEW

06-103

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.200	20.00
Salt	0.014	1.40
Egg Yolk	0.120	12.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
Evaporated Milk	0.200	20.00
Water	0.300	30.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.200	20.00

Total Weight: 2.058

Group 2

Ingredient	KG	%
Caramel	0.490	-
Total Weight: 0.490		

Group 3

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Evaporated Milk	0.150	-
Total Weight: 0.200		

Group 4

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.008	-
APITO CHOCOLATE PASTE	0.008	-
Powdered sugar	0.150	-
Hot Water	0.015	-
Total Weight: 0.180		

Yield: 137 piece x 15g dough

METHOD

How to do it:

Dough:

1. Place all purpose flour, sugar, salt, egg yolk, Bakels Instant Yeast, Dobrim Nobro, Monofresh, milk and water in the mixing bowl and mix on low speed for two minutes.
2. Add Butta Butteroil Substitute and mix on high speed until fully developed.
3. Round, cover and rest dough for 10 minutes.
4. Prepare preferred filling.
5. Divide, scale and round dough into 15g pieces.
6. Flatten each piece into a rectangle.
7. Pipe-in substantial amount of preferred filling and roll the dough.
8. Arrange in greased jelly roll pans leaving ½ inch space between rolls.
9. Proof for one hour.
10. Bake at 180°C for 12 minutes or until pale brown in color.
11. Let cool and brush with glaze.

Filling 1:

1. Cook condensed milk on low fire with continuous stirring until caramelized.

Filling 2:

1. Combine Bakels Bake-Stable Custard Mix and water. Whisk for 2 minutes on top speed.
2. Rest for 5 minutes.
3. Whisk for another 2 minutes on top speed.

Glaze:

1. Combine all ingredients until smooth and well blended.