



CATEGORY

Bakery



FINISHED PRODUCT

Bread Rolls, Sweet Food

ASIAN SWEET BREAD

OVERVIEW

Using Merita V MB. An off white Premium vegetable shortening containing blend of emulsifiers for sweet bun goods and breads.

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	10.000	100.00
Bakels Sweet Dough Concentrate	3.000	30.00
Castor Sugar	1.700	17.00
Merita V	0.500	5.00
Gluten	0.150	1.50
Bakels Instant Active Dried Yeast	0.450	4.50
Water (Variable)	6.400	64.00
Total Weight: 22.200		

Group 2

Ingredient	KG	%
Butter	1.500	15.00
Total Weight: 1.500		

METHOD

1. Place Group 1 ingredients in mixer and mix until the ingredients come together (1-2 minutes).
2. Add Group 2 ingredients and mix until the dough is fully developed (approximately 19-21 minutes).
3. Finished dough temperature 29 - 30°C.
4. Allow dough to recover for 15-20 minutes.
5. Divide, scale and mould into required bread shapes.
6. Proof (32°C at 65% humidity) for approximately 60 minutes.
7. Bake without steam at 200°C for 12-14 minutes.
8. Glaze with Bakels Bun Glaze.

Notes: Reduce yeast by approximately 1% (i.e. usage rate 3.5%) on flour if using a sugar tolerant instant active dried yeast. Sugar tolerant yeast is recommended due to the high sugar dough system.