BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

# STARLIGHT

## OVERVIEW

For use in puff pastry to provide thin continuous fat layers giving maximum lift in the oven

## USAGE

Use in any puff of flakily pastry recipe at 50% -100% of flour weight. Suitable for all methods of pastry manufacture

## INGREDIENTS

Vegetable Fats (Palm Based) (Hydrogenated), Water, Vegetable Oils (Palm Based), Salt, Permitted Emulsifier (INS322, INS471), -, Permitted Flavouring, Nature Identical Colouring (INS160a)

## PACKAGING

| Code | Size | Type | Palletisation |
|---|---|---|---|
| 1680-12 | 12 KG | Carton | |

## NUTRITIONAL INFORMATION

| Type | Value |
|---|---|
| Energy (kJ) | 3,100.00 |
| Energy (Kcal) | 740.00 |
| Protein (g) | 0.00 |
| Fat (g) | 82.60 |
| Fat (of which saturates)(g) | 59.60 |
| Carbohydrate (<g) | 0.10 |
| Carbohydrate (of which sugars)(g) | 0.00 |
| Sodium (mg) | 912.00 |

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## METHOD

| Group 1 | |
|---|---|
| Ingredient | KG |
| Bread Flour | 2.000 |
| Salt | 0.036 |
| Sugar | 0.080 |
| Chilled Water | 1.240 |
| STARLIGHT | 0.080 |
| | **Total Weight**: 3.436 |

| Group LAMINATION | |
|---|---|
| Ingredient | KG |
| STARLIGHT | 0.859 |
| BAKELS LES FRUITS BLUEBERRY FILLING 50% | 0.300 |
| BAKELS SAPHIRE GOLD | 0.100 |
| | **Total Weight**: 1.259 |

## DESCRIPTION

1. Add in all the ingredients into spiral mixer for 6min slow speed, 3min fast speed. 2. Keep dough in freezer for 60min 3. Lamination single fold +double fold + single fold + double fold and keep in the freezer (-16°c) for 30 minutes. 4. Flatten sheet until 4mm 5. Square Size 11cm x 11cm 6. Put filling in middle of the puff pastry . 7. Puff pastry put on bread tray line paper 8. Baking temperature : Deck Oven Top 220°c Bottom 200°c (Steam+) for 20min. 9. After baking using BAKELS SAPHIRE GOLD on the surface. Cara-cara 1. Masukkan semua bahan ke dalam pengadun lingkaran untuk kelajuan perlahan 6min, kelajuan pantas 3min. 2. Simpan doh dalam peti sejuk selama 60 minit 3. Lipatan tunggal laminasi + lipatan berganda + lipatan tunggal + lipat berganda dan simpan di dalam peti sejuk (-16°c) selama 30 minit. 4. Helaian sehingga 4mm 5. Saiz Kuasa Dua 11cm x 11cm 6. Letakkan pengisian di tengah-tengah pastri puff . 7. Pastri puff diletakkan di atas kertas baris dulang roti 8. Suhu penaik : Dek Ketuhar Atas 220°c Bawah 200°c (Stim+) selama 20 minit. 9. Selepas membakar menggunakan BAKELS SAPHIRE GOLD di permukaan.

### STORAGE

Cool and dry conditions 18 ± 2°C

### SHELF LIFE

365 days

### TYPE

Carton

### ALLERGENS

Soy, Soy Products

### CATEGORY

Breads, Rolls & Pastry, Pastry Fats