



BANOFFEE PIE

INGREDIENTS

Group A

Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	0.200
Total Weight:	0.220

Group B

Ingredient	KG
Bread Flour	1.000
Sugar	0.100
Artisan Concentrate 7%	0.070
Butter	0.070
Water	0.550
Total Weight:	1.790

Group C

Ingredient	KG
Brown Sugar	0.100
Chopped Roasted Walnut	0.060
Cinnamon Powder	0.005
All-Purpose Flour	0.006
Total Weight:	0.171



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food,
Sweet Good

METHOD

1. Mix and let it to rest all ingredients (A) for 10mins.
2. Combine all ingredients (A) & (B) and beat at low speed for 4mins or dough formed.
3. In another bowl, oil the bowl and place the dough and allow it to ferment for 100mins.
4. Mix well with all ingredients (C) as the filling.
5. Remove the fermented dough and divide equally into 60g each piece.
6. Fill each dough with the filling prepared (C).
7. Pre-heat a non-stick pan and sear the dough for 2mins or until it turns golden brown under medium heat.