BAKELS
BAKERY INGREDIENTS SINCE 1904

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CHICKEN FLOSS BREAD

INGREDIENTS

Group A1

Ingredient	KG
Bread Flour	1.000
Sugar	0.200
	0.010
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	0.400
Eggs	0.100
LECITEM UNIVERSAL	0.010
	Total Weight: 1.740

Group A2

Ingredient	KG
BAKELS BUTTA BLENDS	0.100
BACOM A100	0.010
	Total Weight: 0.110

DISPLAY CONDITIONS

Ambient

CATEGORY

Breads, Rolls & Pastry, Breads, Rolls, Pastry

OCCASION

Afternoon Tea, Summer

FINISHED PRODUCT

Ocassion Bread

Group A3

Ingredient	KG
Mayonnaise	0.200
Bakels Golden Sauce	0.200
Chicken Floss	0.020
	Total Weight: 0.420

METHOD

1.Blend all ingredients (A1) at low speed for 1min and continue at medium speed for 10min.

2.Add all ingredients (A2) and continue mixing on medium speed for 2min.

3.Let the dough rest for 60mins before portioning 60gm. Shape the dough in oval and arrange it on the baking tray.

4.Let the dough proof at 40°c in room temperature for 60mins. Egg wash baked at 180°c for 15 - 20min then let it cool.

5.Spread ingredients (A3) on the bread and it is ready to served.