



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry, Breads,
Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Ocassion Bread



CREAM CHEESE BREAD

INGREDIENTS

Group A1

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

Group A2

| Ingredient | KG |
|----------------------------|--------------|
| <u>BAKELS BUTTA BLENDS</u> | 0.100 |
| <u>BACOM A100</u> | 0.010 |
| Total Weight: | 0.110 |

Group A3

| Ingredient | KG |
|----------------------|--------------|
| Cream Cheese | 0.250 |
| Sugar | 0.075 |
| Total Weight: | 0.325 |

Group A4

Ingredient
Almond Nibs

KG
0.010

Total Weight: 0.010

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. In another bowl, mix all ingredients (A3) on medium speed for 5mins or until evenly combined.
4. Let the dough rest for 60mins before portioning 60gm. Stuff the mix (A3) into the dough and shape into oval and arrange it on the baking tray.
4. Let the dough proof at 40°C in room temperature for 60mins. Egg wash and sprinkle ingredient (A4) then baked at 180°C for 15 – 20min then let it cool.