



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Breads, Rolls & Pastry, Cakes, Muffins & Sponge Products



## OCCASION

Afternoon Tea, BBQ, Celebration, Festive, Summer



## FINISHED PRODUCT

Cake, Crusty Bread

# KIWI ROTI CAKE

## INGREDIENTS

### Group A

Ingredient	KG
<b>BAKELS KIWI MUFFIN MIX</b>	1.000
Bread Flour	2.000
<b>BAKELS INSTANT ACTIVE DRIED YEAST</b>	0.060
Water	1.400
<b>BAKELS BUTTA BLENDS</b>	0.200
<b>Total Weight:</b>	<b>4.660</b>

### Group B

Ingredient	KG
<b>BAKELS KIWI MUFFIN MIX</b>	0.550
Eggs	0.450
<b>Ovalett Special</b>	0.030
Water	0.125
Oil	0.125
<b>Total Weight:</b>	<b>1.280</b>

## METHOD

1. Mix all ingredients (A) into spiral mixer and mix at low speed for 2mins then high speed for 6mins.
2. Divide dough 200g, roll it and put into a sandwich bread mold.

3. Proofing 35°C at 85% humidity for 80mins.
4. Mix ingredients (B) except oil at low speed for 1min then high speed for 2mins.
5. Add on oil and mix at low speed for 1min.
6. Apply ingredients (B) 300gm on top of dough.
7. Bake 200°C (top & bottom) for 43mins and it is ready to be served.