



LOKMA

INGREDIENTS

Group A

Ingredient	KG
<u>FINO BUN MIX</u>	0.350
Water	0.350
Milk Powder	0.030
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.010
	0.002
Total Weight:	0.742

Group B

Ingredient	KG
Water	0.350
Sugar	0.350
Lime Juice	0.100
Total Weight:	0.800

METHOD

1. Beat all ingredients (A) on medium speed for 3mins.
2. Cover the batter with cling film and let it rest for 45mins.
3. Pour the batter into a piping bag and pipe the batter into hot cooking oil.
4. Boil all ingredients (B) in a saucepan with high heat for 7mins.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Breads, Rolls, Pastry, Cakes,
Muffins & Sponge Products,
Glazes, Dips, Flans & Gels,
Other Products



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Dessert, Doughnut, Savoury Good
, Sponge, Sweet Food, Sweet
Good

5. Removed round cooked batter when it is evenly golden colored or cooked then glaze with ingredient (B).
6. Glazed lokma with some dusting sugar or garnish to your desire preference.