



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Breads, Rolls & Pastry



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Crusty Bread, Ocassion Bread,  
Soft Roll

# MELON BUN (PANDAN & RED VELVET)

## INGREDIENTS

### Group A1

Ingredient	KG
Wheat Flour	1.000
	0.010
Sugar	0.230
Milk	0.020
Eggs	0.200
Water	0.350
<u>LECITEM SUPREME</u>	0.010
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.020
<b>Total Weight:</b>	<b>1.840</b>

### Group A2

Ingredient	KG
<u>BAKELS MARGARINE P</u>	0.100
<b>Total Weight:</b>	<b>0.100</b>

## Group B1

Ingredient

### BAKELS MARGARINE P

Sugar	0.180
Egg Yolk	0.276
Almond Nibs	0.138
Cake Flour	0.060
Baking Powder	0.600
Water	0.006
<u>Apito Pandan Paste</u>	0.120
	0.027

**Total Weight:** 1.407

## METHOD

1. Mix all ingredients (A1) at low speed for 4mins and high speed for another 7mins.
2. Add in ingredient (A2) and mix at low speed for 1min then high speed for 1min and 30sec.
3. Dough temperature should be rested at 26°C for 1hr and punch it several times and let it rest for another 20mins.
4. Divide the dough into 60g each and rest it for 20mins.
5. Mix all ingredients (B1) at low speed for 1min and then medium speed for 3mins until it is evenly mix.
6. Let it rest in the chiller for 30mins then sheet it into 3mm thick using a round cutter then keep in chiller for another 30mins.
7. Shape the dough into round shape and cover with the skin batter.
8. Proof the complete dough in room temperature for 100mins.
9. Then bake it at 200°C (top) and 180°C (bottom) for 16mins and it is ready to be served.