



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry, Breads,
Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Ocassion Bread



POLO ESPRESSO 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
Water -hot	0.100
Sugar	0.300
Total Weight:	0.400

Group A4

Ingredient

Butter

Fino Shortening

KG

0.500

0.500

Total Weight: 1.000

Group A5

Ingredient

Bakels Shortbread Premix

BAKELS BUTTA BLENDS

APITO EXPRESSO PASTE

KG

0.500

0.250

0.030

Total Weight: 0.780

METHOD

1. Blend all ingredients (A1) at low speed for 1min and continue at medium speed for 10mins.
2. Add all ingredients (A2) and continue mixing on medium speed for 2mins. Let the dough sit for 60mins.
3. For all ingredients (A3 & A4) – use hot water to melt the sugar then add into the butter and shortening. Whisk for 10mins.
4. In a separate bowl, mix all ingredients (A5).
5. Portioning the dough and proof at 40°C in room temperature for 60mins. Egg wash and baked at 180°C for 25mins then let it cool.
6. Finally, inject the mix (A3 & A4) into the bread and it is ready to be served.