



RED BEAN BREAD

INGREDIENTS

Group A1

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

Group A2

Ingredient	KG
BAKELS BUTTA BLENDS	0.100
BACOM A100	0.010
Total Weight:	0.110

Group A3

Ingredient	KG
Red Bean Paste	0.300
White Sesame Seeds	0.010
Total Weight:	0.310



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry, Breads,
Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Ocassion Bread, Sweet Food,
Sweet Good

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. Let the dough rest for 60mins before portioning 60gm. Shape ingredient red bean paste and stuff into the dough and shape it round, cut and twist with your desired preference then arrange it on the baking tray.
4. Let the dough proof at 40°C in room temperature for 60mins. Egg wash and white sesame seed before enter the oven then baked at 180°C for 15 - 20min.