



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Flat Bread

RED VELVET ROTI CAKE

INGREDIENTS

Group A

Ingredient	KG
<u>BAKELS RED VELVET CAKE MIX</u>	1.000
Bread Flour	2.000
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.060
Water	1.400
<u>BAKELS BUTTA BLENDS</u>	0.200
Total Weight:	4.660

Group B

Ingredient	KG
<u>BAKELS RED VELVET CAKE MIX</u>	0.550
Eggs	0.450
<u>Ovalett Special</u>	0.030
Water	0.125
Oil	0.125
Total Weight:	1.280

METHOD

1. Mix all ingredients (A) into spiral mixer at low speed for 2 minutes then high speed for 6 minutes.
2. Divide dough into 200g each and roll it then put into sandwich bread mould.

3. Proofing at 35°C 85% humidity for 80 minutes.
4. Mix all ingredients (B) except oil at low speed for 1 minute then high speed for 2 minutes.
5. Add on oil and mix at low speed for 1 minute.
6. Apply Group B 300g on top of dough.
7. Baking 200°C top 200°C bottom for 43 minutes.

Cara-cara

1. Campurkan semua bahan (A) ke dalam pengadun lingkaran pada kelajuan rendah selama 2 minit kemudian kelajuan tinggi selama 6 minit.
2. Bahagikan doh ke dalam 200g setiap satu dan gulungkannya kemudian masukkan ke dalam acuan roti sandwic.
3. Bukti pada kelembapan 35 ° c 85% selama 80 minit.
4. Campurkan semua bahan (B) kecuali minyak pada kelajuan rendah selama 1 minit kemudian kelajuan tinggi selama 2 minit.
5. Tambah minyak dan kacau pada kelajuan rendah selama 1 minit.
6. Sapukan Kumpulan B 300g di atas doh.
7. Baking 200 ° c bahagian atas 200 ° c bawah selama 43 minit.