



YUZU TURNOVER

INGREDIENTS

Group A

Ingredient	KG
Water	0.460
	0.015
BUTTA BUTTEROILS SUBSTITUTE	0.100
Medium Protein Flour	1.000
Sugar	0.030
Total Weight:	1.605

Group B

Ingredient	KG
STARLIGHT	0.800
Total Weight:	0.800

Group C

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.300
Total Weight:	0.400



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Filling, Icing & Topping



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Crusty Roll, Dessert, Sweet Food,
Sweet Good

Group D

Ingredient

Yuzu Cream Filling

KG

0.300

Total Weight: 0.300

METHOD

1. Beat all ingredients (A) on medium speed for 10mins.
Add in ingredient (B) and continue to beat on low speed until evenly mix then let it rest for 30mins.
Wrap ingredient (B) to the center and give 3 half-turns and let it rest.
After give another 2 half-turns then let it rest for 15mins before rolling and cut to your preferred size.
Bake at 230°C for 25mins then let is cool completely.
2. Whisk all ingredients (C) on medium speed or until it is evenly mix.
3. Using a piping bag to squeeze the ingredients (C) and (D) between the two slices and decorate to your preference and it is ready to be served.