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COFFEE BOY TOPPING

CATEGORY

Colouring & Flavouring

INGREDIENTS

Group 1

Ingredient KG
FINO COFFEE BOY (PART 2) 1.000
BUTTA BUTTEROILS SUBSTITUTE 0.330

Total Weight: 1.330

Group 2

 Ingredient
 KG

 Water
 0.165

 Oil
 0.165

 Total Weight: 0.330

Group 3

Ingredient KG
APITO EXPRESSO PASTE -

Total Weight: 0.000

METHOD

- 1. Cream Group 1 for 2 minutes on 2nd speed.
- 2. Cream further for 5 minutes on top speed.
- 3. Scrape down in between.
- 4. Add Group 2 and cream for 30 seconds for 2nd speed.
- 5. Add Group 3 and cream until incorporated.
- 6. Pipe the coffee boy topping on top (70%) of bun. (Weight of bun = 60 g.nos)
- 7. Bake at 200°C for 20-25 minutes.