

PAU

INGREDIENTS

Group 1

Ingredient	KG
Pau Flour	0.500
Chilled Water	0.280
Sugar	0.050
ROTITEX	0.020
HERCULES BAKING POWDER (DOUBLE ACTING)	0.010
LECITEM UNIVERSAL	0.006
BAKELS INSTANT ACTIVE DRIED YEAST	0.005
MONOFRESH	0.003
Total Weight: 0.874	

METHOD

1. Place all ingredients in mixing bowl, mix into a well develop dough.
2. Allow dough to rest for 10 minutes, scale dough into 60 g each.
3. Wrap with filling and give a final proof for approximate 60 minutes
4. Steam for approximate 10-15 minutes.



CATEGORY

Cakes, Muffins & Sponge
Products