



## CATEGORY

Breads, Rolls & Pastry

# STEAM PAU

## INGREDIENTS

### Group 1

Ingredient	KG
Pau Flour	25.000
Chilled Water	10.000
Sugar	4.500
HERCULES BAKING POWDER (DOUBLE ACTING)	0.250
LECITEM PUMPABLE-S	0.250
BAKELS INSTANT ACTIVE DRIED YEAST	0.250
<b>Total Weight: 40.250</b>	

### Group 2

Ingredient	KG
SLICEX	0.500
BACOM A100	0.125
<b>Total Weight: 0.625</b>	

## METHOD

1. Place Group 1 ingredients in mixing for 8 minutes, add Group 2 and develop into a well develop dough.
2. Allow dough to rest for 40-60 minutes, scale dough into 60 g each.
3. Steam for approximate 10-15 minutes.