



Bread & Rolls - Others

Recipe No:

R3724 - R3724001/2017

STEAM PAU

USING BAKELS PAU MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS PAU MIX	0.500
	BAKELS INSTANT ACTIVE DRIED YEAST	0.005
	Water (variable)	0.190
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	Total Weight	0.695

- Method:**
1. Mix Group 1 for 3 minutes at speed 1
 2. Further mix for 12 - 13 minutes until the dough is well developed.
 3. Allow dough to rest for 60 minutes OR till the dough double size.
 4. Roll and fold OR alternatively remix for 2 + 7 minutes to de-gas purposes (smooth dough shall be obtained)
 5. Scale and mould the dough 60g each.
 6. Rest for 10minutes.
 7. Prove the dough for 45minutes at 37°C and humidity 75.
 8. Steam for 11-12minutes.