

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