

Coconut-Pineapple Baked Goods

using IREKS-HT-SUPERSOFT RSPO MB

and COCONUT MIX

RECIPE SERVICE

Dough:

Wheat flour	10.000 kg
IREKS-HT-SUPERSOFT RSPO MB	2.000 kg
Butter/Margarine	1.100 kg
Whole egg	0.500 kg
Yeast	0.600 kg
Water, approx.	4.600 kg
<hr/> Total weight	<hr/> 18.800 kg

Mixing time: 2 + 6 minutes

Dough temperature: approx. 25° C

Bulk fermentation time: 10 minutes

Coconut-Pineapple filling:

COCONUT MIX	10.000 kg
Water	5.000 kg

Pineapple, diced	2.500 kg
<hr/> Total weight	<hr/> 17.500 kg

Mixing time: 3 – 4 minutes, mix the diced pineapple pieces under at the end of the mixing time

Final proof: approx. 60 minutes

Baking temperature: 210° C

Baking time: 12 – 15 minutes

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Instructions for use:

Mix all the ingredients into a smooth dough. After the bulk fermentation time, roll the dough out to a thickness of approx. 2.5 mm. Then cut strips with a width of approx. 10 cm, pipe the coconut-pineapple filling onto the upper part of the strip and roll up into a roll. Cut the roll into pieces of approx. 10 cm in size. Subsequently, cut the upper side of the pieces lengthwise and allow to prove. Wash with egg before baking. After baking, spread with some liquid butter and sprinkle with coconut flakes.



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