

Recipe Sheet

Code Number: ABM/PRS/030
Name: TIGER BREAD PASTE
Statement: TIGER SKIN LIKE CRISPY ROLL USING AB MAURI CRUSTY BREAD MIX AND TIGER BREAD PASTE



| Recipe | |
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| A. AB MAURI TIGER BREAD PASTE | 150g |
| Water | 124g |
| AB MAURI INSTANT YEAST | 1g |
| Total Weight | 275g |
| B. CRUSTY BREAD. | |
| AB MAURI CRUSTY BREAD MIX | 1000g |
| AB MAURI INSTANT YEAST | 10g |
| Water | 600g |
| Total Weight | 1610g |

| Process: Tiger Bread Paste |
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| 1. Mix Group A together (mix well) and leave to ferment for 30 minutes |
| Process: Crusty Bread Roll |
| 1. Assemble all ingredients (group B) and get ready the ideal water temp. (0-1°C) |
| 2. Put all the ingredients into the mixer and mix on low speed (1 st) for 1 minute. |
| 3. Turn the mixer into medium speed (2 nd) and mix for another 10 to 12 minutes until the dough is 90% developed. |
| 4. Rest the dough for 15 minutes and cover the dough to prevent skinning. |
| 5. Divide the dough into 300g and round it. Let it rest for 30 minutes. |
| 6. Shape the dough to desire shape. |
| 7. Apply the tiger bread paste (part A) to fully proofed Crusty roll. Brush gently to even out the coating |
| 8. Bake at 230°C for 15 minutes with 8 second steam for extra crustiness. Then reduce the temp. to 180°C and further bake for 5 minutes. |

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