

Shibuya Honey Toast

(Hokkaido Bread Concentrate & Mauripan Instant Yeast)

Ingredients



Ingredients A

Bread Flour
Hokkaido Bread Concentrate
Sugar
Salt
Mauripan Instant Yeast

Percentage

80.0
20.0
7.5
15
1.5

Weight (gm)

800
200
75
15
15

Ingredients B

Water

63

630

Ingredients C

Shortening

5.0

50

1. Mix ingredients A with mixer at low speed for 1 min. Add in Ingredients B and mix for 2 - 3 mins.
2. Add in the shortening and mix for 1 min. Change to medium speed and mix until the dough is well-developed (9 - 10 mins).
3. Rest dough for 10 mins. Divide the dough into 400gm dough, round up and rest for 10 mins.
4. Mould and place the dough into baking tin and cover with lid.
5. Proof the dough at 38°C, 85% RH for 65 - 70 mins, or until double its original size.
6. Bake at 200°C for about 30 mins.

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