BAKELS DOBRIM 1000

OVERVIEW

Dobrim 1000

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.530	53.00
Yeast (instant)	0.012	1.20
Total Weight: 1.542		

Group A

Ingredient	KG	%
Water	0.100	-
Total Weight: 0.100		

Group B

Ingredient	KG	%
Egg White	0.170	-
Sugar	0.120	-
Total Weight: 0.290		

Group Mousse:

Ingredient	KG	%
Bakels Mousse Mix	0.100	-
Water	0.120	-
Dairy Whipping Cream	0.300	-
Fresh Grated Coconut	0.200	-
Total Weight: 0.720		

Group Topping:

Ingredient	KG	%
Coconut Milk	0.200	-
Butter	0.070	-
Gula Melaka	0.080	-
Black Colouring	-	-
Total Weight: 0.350		

METHOD

Method:

1. Whisk Ingredients A on medium speed for 3 minutes, till well combined.
2. Whisk Ingredients B until soft peak.
3. Fold Mixture A into Mixture B. Divide the batter into two parts, first part batter, pour into the lined baking tray 12" x 12", second part batter add a few drops of Bakels Pandan Paste and pour into the second lined baking tray 12" x 12". Bake at 180°C for 15 minutes.

DISPLAY CONDITIONS

Ambient, Chilled

CATEGORY

Breads, Rolls & Pastry, Cakes, Muffins & Sponge Products

FINISHED PRODUCT

Soft Roll, Speciality Bun, Tin Bread, Wholemeal

4. Let it cool and cut into 2 pieces of 6"x6" for both cakes. This recipe can make 2 of 6" x 6" cakes.

5. To make mousse: Whip the whipping cream till soft peak, set aside. Mix well mousse mix and water, then add in coconut milk. Fold in whipping cream. Divide the whipping cream into 4 parts.

6. To make Topping: In a saucepan, heat up butter and gula melaka until is melted. Add in the grated coconut, a few drops of black colouring and mix well. Set aside to let it cool.

7. To assemble: Place one layer of pandan cake, then pour in one part of the mousse mixture. Place the original cake on top of the mousse layer and pour another part of mousse on top of the cake. Follow the same process for the second cake. Set the cake in the freezer for at least 2 hours.

8. Decorate the cake by putting the coconut mixture on top of the cake.