



INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Easy Soff'r Potato	500	50
Yeast	15	1.5
Soff'r Intens Freshness	1	0.01
Egg Yolk	180	18
Water	250	25
Butter	150	15
Pandan Emulco	85	8.5
Total dough	1681	

g

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except butter at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the butter at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±

Bulk Fermentation 10mins±

Scale 500g and slightly make it round

Make up

Make up Make it flatten put into square mould (17.5cm x 17.5cm)

Final Fermentation ±90mins at 32°C and 75-80% R.H.

Baked

Temperature Top:200°C±; Bottom:190°C±

Time 20min±

Decoration After Baked Trim the dough (2.5cm height) and put into a mould. Pour the coconut kuih batter into the mould and keep into chiller let it cool down.



Doh-Doh Pandan Crusty Bread

INGREDIENTS

Dough ingredients	G	%
Bread Flour	750	75
Poolish	500	50
O-Tentic Durum	40	4
Salt	20	2
Water	400	40
Coconut Chip	150	15
Doh-doh cube	150	15
Pandan Coconut Emulco	50	5
Total dough	2060	

Poolish ingredients	G
Bread Flour	500
Water	500
O-Tentic Durum	10
Sapore Medea	20

WORKING METHOD

Mixing

Mixing spiral
Mix all ingredients except 20% of water and inclusion at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development. Add in pandan emulco and mix well.

Dough temperature 28°C±

Bulk Fermentation Total 60mins± and give a fold at 30mins± fold in the inclusion

Scale 150g – Slightly make it round shape

Intermediate Proof 30min

Make up

Make up Make it round shape and put in the proofing cloth.

Final Fermentation ±60mins at 32°C and 75-80% R.H.

Before Baked Upside down the dough and put on parchment paper.

Baked

Temperature Top:230°C±; Bottom:210°C±

Time Bake 15min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	1000	100
Yeast	20	2
Sapore Carmen 50	30	3
Salt	20	2
Sugar	80	8
Water	500	50
Butter	50	5
Mimetic20 CL(er)	500	50
Total dough	2200	

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients with slow speed 8mins± and turn to fast speed 7mins± mix until gluten fully development.

Dough temperature 26°C±

Bulk Fermentation 10mins± make it flatten and keep into freezer for 1 hours.

Make up

Lamination Process Make 2 double fold with Mimetic20 CL (er).

Intermediate Proof 1 hours in freezer.

Make up Use sheeter to roll out the dough to (32cm x 1.5cm thickness) Cut to slice(0.5cm) and stick on top and keep in freezer for 30mins±. Continue roll out the dough to (33cm x 0.45cm thickness) and cut to (27cm x 2cm) and bottom (7.5cm diameter cutter x 0.5cm). put into mould.

Final Fermentation ±120mins at 28°C and 75-80% R.H.

Baked

Temperature Top:190°C±; Bottom:220°C±

Time 25min±



INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Easy Soff'r Potato	500	50
Yeast	15	1.5
Soff'r Intens Freshness	1	0.01
Egg Yolk	180	18
Water	250	25
Butter	150	15
Pandan Emulco	85	8.5
Total dough	1681	

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except butter at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the butter at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±

Bulk Fermentation 10mins±

Scale 10g slightly shape it round

Intermediate Proof 10mins±

Make up

Make up Wrap 3g gula melaka into the dough

Final Fermentation ±90mins at 32°C and 75-80% R.H.

Baked

Temperature Top:200°C±; Bottom:180°C±

Time 6min±

Decoration After Baked Slightly spray the cooking oil and coat with fresh grated coconut



Sambal Ikan Bilis Twists

INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Poolish	1000	100
O-Tentic Durum	40	4
Salt	10	1
Dried Shrimp	80	8
Sambal Sauce	40	4
Taucu Sauce	50	5
Sambal Ikan Bilis	100	10
Water	450	45
Total dough	1795	

Poolish ingredients	G
Bread Flour	500
Water	500
O-Tentic Durum	10
Sapore Medea	20

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except 20% of water and inclusion at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development. Add in sambal sauce and taucu sauce and mix well.

Dough temperature 28°C±

Bulk Fermentation Total 60mins± and give a fold and fold in all the inclusion at 30mins± and keep into chiller for overnight.

Make up

Make up Cut it into 20cmx 5cm and slightly shape it longer and twists it. Place it into parchment paper.

Final Fermentation ±15mins at 28°C and 75-80% R.H.

Baked

Temperature Top:230°C±; Bottom:210°C±

Time Bake 15min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Cake Batter

Tegral Bika Ambon	500 g
Whole eggs	175 g
Vegetable oil	40 g
Water	250 g

WORKING METHOD

Cake Batter

1. Mix all the ingredients except vegetable oil fitted with paddle attachment.
2. Mix at medium speed for 2 minutes until homogeneous batter.
3. Add the vegetable oil and continue mix it for another 2 minutes.
4. Strain and pour the batter into 18x18cm pan with margarine greasing and flour dusting.
5. Baked with oven bottom temperature 200°C for 50 minutes and turn on top heat 200°C for 10 minutes, total baking time 60 minutes depends on the size.



INGREDIENTS

Coconut Topping

Dessicated Coconut	100 g
Water	170 g
Coconut Milk	120 g
Salt	3 g

Cake Batter

Tegral Satin Reduced Sugar Cake Vanilla	250 g
Margarine	100 g
Whole eggs	375 g
Santan	50 g
Water	50 g
Pandan Emulco	10 g
Ovalette	3 g

WORKING METHOD

Coconut Topping

1. Mix all the ingredients until homogenous.
2. Prepare the Putu Ayu mold, add coconut topping to the bottom of the mould.

Cake Batter

1. Mix all the ingredients on medium speed for 3 minutes, then increase to high speed and mix for 1 minute.
2. Add pandan paste and mix well.
3. Fill the cake batter into the mould.
4. Steam for 15 minutes.
5. Once steamed, unmould immediately and allow to cool.



INGREDIENTS

Cake Batter

Tegral Satin Creme Cake	250 g
Whole eggs	200 g
Water	50 g
Santan	75 g
Palm sugar/Gula jawa	50 g
Margarine (melted)	100 g
Ube (cooked)	250 g
Instant dry yeast	5 g

WORKING METHOD

Cake Batter

1. Except margarine, mix all the ingredients together in a mixing bowl with paddle attachment.
2. Mix at low speed for 5 minutes.
3. Then add melted margarine and mix well.
4. Rest and proof for 15-20 minutes at room temperature.
5. Divide the cake batter 30gm each in the baking paper cup.
6. Place it on the high-pressure steamer, let it steam for about 20 minutes.

🕒 20 min ▶ Oven Type: Steamer

🔥 Top Temperature: 100°C

🔥 Bottom Temperature: 100°C



INGREDIENTS

Cake Batter

Tegral Satin Creme Cake	300 g
Whole eggs	80 g
Milk	380 g
Vegetable oil	60 g
Colouring Pandan / Red	

Filling

Ambiante Non-dairy Topping Cream	300 g
Gula Melaka Syrup	100 g

WORKING METHOD

Cake Batter

1. Mix all the ingredients for about 3 minutes then sieve to get fine batter.
2. Prepare pancake pan then pour over approximately 100g then heat up on the stove with medium heat.
3. Then turn over when it done.

Filling

1. Whip the **Ambiante Non-dairy Topping Cream**, mix well with gula melaka syrup.
2. Take a piece of the dadar gulung skin and pipe some cream at the edge of the skin.
3. Roll up from bottom to the top.



INGREDIENTS

Kue Lapis Batter

Tegral Mochi Bread	250 g
Rice Flour	250 g
Sugar	50-80 g
Coconut Milk/Santan	150 g
Water	550 g
Pandan Emulco	Q.S.

WORKING METHOD

Cake Batter

1. Mix all the ingredients using a balloon whisk on medium speed for about 5 minutes, then sieve the batter.
2. Let the batter rest at room temperature for 3 hours.
3. Preheat the steamer.
4. Pour approximately 150 g of batter into a 25 × 25 cm square mould, then steam for 5 minutes.
5. Pour the pandan batter on top and steam again for 5 minutes. Repeat the process until 6 layers are formed, using different batters.
6. The number of layers can be adjusted as required, with a maximum of 8 layers.
7. Allow to cool, then cut to the desired size.

Notes: There are 3 types of batter:

White (without colouring)

Pandan (using pandan paste)



INGREDIENTS

Cake Batter Plain

Tegral Satin Creme Cake	400 g
Sugar	150 g
Ovalette (Yellow)	30 g
Unsalted Butter (melted)	250 g
Vegetable oil	250 g
Whole eggs	600 g

Cake Batter Chocolate

Tegral Satin Creme Cake	400 g
Sugar	150 g
Ovalette (Yellow)	30 g
Unsalted Butter (melted)	250 g
Vegetable oil	250 g
Whole eggs	600 g
Cocoa powder	50 g
Cinnamon powder	20 g

WORKING METHOD

Cake Batter Plain

1. Mix all the ingredients (except melted butter and vegetable oil) at high speed for 10 minutes until the mixture becomes light and fluffy.
2. Once well aerated, add the melted butter and vegetable oil.
3. Mix gently at low speed for about 2 minutes until fully incorporated.

Cake Batter Chocolate

1. Mix all the ingredients (except the vegetable oil, melted butter, and cinnamon powder) at high speed for 10 minutes until light and fluffy.
2. Once well aerated, add the vegetable oil, melted butter, and cinnamon powder, then mix for about 2 minutes until fully incorporated.
3. Prepare a 30 × 30 × 7 cm baking tray and preheat the oven to 200°C using top heat.
4. Pour 150–200 g of cake batters plain into the tray and spread evenly, then bake for about 5 minutes or until the surface is lightly browned.
5. Pour 150–200 g of cake batter chocolate on top and spread evenly. Bake at the same temperature.
6. Repeat the layering process until all the batter is used.



INGREDIENTS

Sarang Semut

Tegral Caramel Cake (ID)	1000 g
Vegetable oil	160 g
Whole eggs	300 g
Water	590 g

WORKING METHOD

Sarang Semut

1. Mix all the ingredients (except the oil) on low speed for about 1 minute until well combined.
2. Add the oil, then mix on medium speed for 2 minutes until fully incorporated.
3. Pour the batter into the desired mould.
4. Bake at 200°C using bottom heat only for 40 minutes, then switch on the top heat and bake for an additional 10 minutes at 200°C until the surface is golden brown.

🕒 40 min ▶ Oven Type: Deck Oven

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 200°C