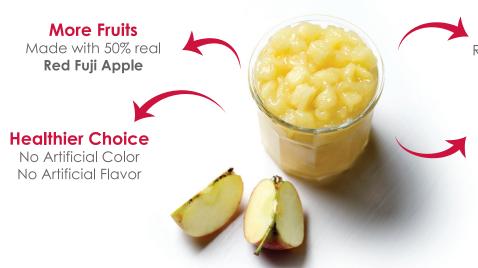
Topfil Apple Cubes 50%









Functionality

Ready to use, bake stable & freeze-thaw stable

Versatile application

including bakery, fine patisseries, laminated products (e.g. pie, danish etc.)



INGREDIENTS

Dough Ingredients	g	%
Easy Soft'r Potato	400	40
Japanese Bread Flour	600	60
\$500 Clean(er) Label	5	0.5
Soft'r Intens Freshness	1	0.1
Yeast	12	1.2
Egg Yolk	180	18
Water	400	40
Whipping Cream	20	2
Butter	150	1.5
Total dough	1768	177
Honey Butter		g
Butter		500
Honey		200
Custard Cream		g
Custard Cream Cremyvit Classic		g
Cremyvit Classic		175
Cremyvit Classic Milk		175 250
Cremyvit Classic Milk Cold Water		175 250 250

Apple Custard Honey Toast

WORKING METHOD

Mixing

Mixing spiral	Mix all ingredients except the butter at slow speed ±4 min, fast speed ±6 min. Mix until gluten is almost fully developed. Then mix in the butter for ±2 min until fully incorporated and the gluten has fully developed.
Dough temperature	26°C
Bulk fermentation	30 mins
Scale	200g per dough and lightly shape it round
Intermediate proof	20 mins
Make up / filling	
Make up	Degas the dough ball and then tighten to a dough ball. Place 2 pieces in a slightly grease toast mould.
Final fermentation	±90 mins at 32°C and 80% R.H.
Baking	
Oven temperature	Top 180°C, bottom 210°C
Baking time	±30 mins
	Once the dough has risen to 90% cover the toast mould with the lid
Honey Butter	

Honey Butter

Melt the butter and honey together. After baked the toast and frozen the toast, then cut into 12cm X 3cm. Soak the toast into butter honey. Baked the toast in convection oven 170°C to 180°C around 20 to 25mins.

Custard Cream

Mix water, milk and Cremyvit together and let it rest for 5mins. Semi whip the cream. After rest the custard then beat until smooth. Gently fold the cream into custard

Filling / Decoration

Pipe the Topfil Apple in the middle of toast and decorate as desired.