

Wool Roll Bread



PT MANUNGGAL PERKASA

BAHAN:

• KANTIL flour	900 gr
• Granulated sugar	90 gr
• Instant yeast	3 gr
• Fresh milk	250 ml
• Egg yolk	45 gr
• Liquid whipped cream	400 ml
• Salt	3 gr
• Chocolate filling	just enough



HOW TO MAKE:

1. Mix flour, yeast, and granulated sugar, stir until well combined.
2. Add milk, liquid whipped cream, eggs, and salt, stir until smooth and elastic.
3. Remove and weigh the dough to 80 grams each.
4. Flatten and create a pattern of lines at the end of the dough.
5. Fill with chocolate filling.
6. Roll the dough and place 5 pieces of dough on a round baking pan with a diameter of \pm 20 cm.
7. Let the dough rise for \pm 45-60 minutes, brush with milk, bake until golden brown for \pm 30 minutes.
8. Remove from the oven and brush with honey/egg yolk for a shiny finish.

Yields 4 pans.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

