

Banana Choco Bread



PT MANUNGGA PERKASA

INGREDIENTS:

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|----------------------------|-----------|
| • KANTIL flour | 355 gr |
| • Liquid milk | 180 gr |
| • Sweetened condensed milk | 115 gr |
| • Yeast | 6 gr |
| • Butter | 30 gr |
| • Chocolate pasta | as needed |
| • Filling: | |
| • Chocolate jam | as needed |
| • Banana | as needed |



HOW TO MAKE:

1. Mix liquid milk and sweetened condensed milk, then add yeast, and stir well. Add KANTIL flour, knead or use a mixer until the dough is half smooth, then add salt and butter, and knead until smooth and elastic.
2. Divide the dough into 2 portions, leave one portion plain and add chocolate paste to the other, knead until well mixed.
3. Shape into balls and let rest for 30 minutes.
4. Deflate the dough, knead briefly to remove any air bubbles. Divide each dough into 8 portions of 40 grams each, then shape into balls. Let rest for 10 minutes.
5. Take one plain dough and one chocolate dough, roll them out into a long shape, then place them side by side, cut into pieces without cutting all the way through, add filling, then close and shape like a mat. Let rest for 1-2 hours or until it doubles in size.
6. Bake in an oven at 175°C (top and bottom heat) for 20-25 minutes or until done, adjust according to your oven.
7. Once baked, remove from the baking pan.

Yields 8 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

