

Banana Roll Bread



PT MANUNGAL PERKASA

BREAD INGREDIENTS:

• KANTIL flour	500 gr
• Granulated sugar	100 gr
• Instant yeast	7 gr
• Milk powder	5 gr
• Ice water	225 gr
• Egg	1 pce
• Bread improver	4 gr
• Emulsifier	4 gr
• Butter	60 gr
• Salt	5 gr
• Mocha paste	1 tbs
• Raja bananas	6 pce

CAKE INGREDIENTS:

• SOKA flour	150 ml
• Granulated sugar	125 gr
• Egg yolks	12 pcs
• Egg whites	5 pcs
• Emulsifier	1,5 tsp
• Cornstarch	20 gr
• Milk powder	15 gr
• Grated cheese	100 gr
• Melted butter	150 gr
• Vanilla extract	1,5 tsp



HOW TO MAKE:

1. **Bread:** Mix all ingredients except salt and butter. Knead until $\frac{3}{4}$ smooth, then add butter and salt. Let the dough rise for 30 minutes. Deflate the dough, divide into 40 grams portions, shape into balls, and let rest for 15 minutes.
2. Take one dough ball, flatten it, place a banana at one end, roll up tightly.
3. Place two rolls in a greased 18 x 10 x 9.5 cm pan. Let rise for approximately 40 minutes until doubled.
4. **Cake:** Mix all ingredients except melted butter and grated cheese. Beat until thick and fluffy.
5. Fold in the melted butter gently using a wooden spoon until well combined.
6. Pour the cake batter over the bread rolls in the pan until it reaches $\frac{3}{4}$ of the pan height. Sprinkle with grated cheese.
7. Bake in a preheated oven at 180°C until fully cooked. Remove and let cool.
8. Slice and serve.

Yields 4 pans.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

