

SMOKED BEEF & CHEESE BUNS TOPPED WITH PARMESAN



PT MANUNGGAL PERKASA

Starter Dough:

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| 1. KANTIL wheat flour | 200 grams |
| 2. Instant yeast | 1 ½ tsp (4.5 grams) |
| 3. Cold water | 125 ml |

Bread Dough:

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| 1. KANTIL wheat flour | 300 grams |
| 2. Instant yeast | ½ tsp (1.5 grams) |
| 3. Granulated sugar | 100 grams |
| 4. Egg yolk | 1 pcs |
| 5. Whole egg | 1 pcs |
| 6. Liquid milk | 50 ml |
| 7. Cold water | 60 ml |
| 8. Margarine | 75 grams |
| 9. Salt | 1 tsp (5 grams) |



Filling:

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| 1. Liquid milk | 150 ml |
| 2. Cream cheese | 100 grams |
| 3. DAHLIA wheat flour | 30 grams |
| 4. Cornstarch | 5 grams |
| 5. Egg yolk | 1 pcs |
| 6. Salt | ½ tsp |
| 7. Chives, finely sliced | 1 tbsp |
| 8. Smoked beef, diced | 5 slices |
| 9. Grated cheddar cheese | 30 grams |
| 10. Chili powder | 1 tsp |
| 11. Parmesan cheese (for topping) | 2 tbsp |

How to make :

- 1. Starter dough:** Mix the flour and instant yeast. Add cold water and knead until smooth. Let rest for 1 hour.
- 2. Filling:** Dissolve flour and cornstarch in 50 ml of the 150 ml milk. Set aside.
- Heat the remaining milk, add cream cheese, and cook until melted. Add the flour mixture, egg yolk, and salt. Cook until thick and bubbly. Remove from heat and cool completely.
- 4. Bread dough:** Combine KANTIL flour with the starter dough, sugar, and instant yeast. Mix well. Add eggs, milk, and cold water while kneading until smooth. Mix in diced smoked beef, grated cheddar cheese, and chopped chives.
- Add margarine and salt. Knead until elastic and smooth. Refrigerate the dough for 30 minutes.
- Punch down the dough and roll it out lengthwise. Spread 2/3 of the dough surface with the filling. Sprinkle chili powder on top. Fold the unfilled part of the dough towards the center. Roll out again. Repeat this folding and rolling process two more times.
- Roll out the dough to 1 cm thickness. Cut into strips measuring 30 x 1 cm.
- Twist each strip and coil it like a mosquito coil. Place into large paper cups lined with plastic.
- Let rise for 90 minutes until doubled in size. Brush the tops with milk and sprinkle with parmesan cheese.
- Bake in a preheated oven at 190°C (bottom heat) for about 15 minutes or until golden and cooked through.

Yield: Approximately 25 pieces

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

