

Bread Filled with Tamarind Mbawang



PT MANUNGAL PERKASA

Ingredients:

1.	Wheat KANTIL	1000	gr
2.	Yeast	20	gr
3.	Water	±390	gr
4.	Salt	10	gr
5.	Granulated sugar	250	gr
6.	Milk powdered	50	gr
7.	Butter	75	gr
8.	Margarine	75	gr
9.	Egg yolks	3	pcs
10.	Egg whole	2	pcs
11.	Improver	5	gr

❑ Filling ingredients (cooked) until thickened):

•	Mango mbawang , blend	10.00	gr
•	Sugar	500	gr

❑ Additional ingredients :

- Dye red , yellow , green
- Sesame For sprinkles
- Egg For polish
- Honey



How to make:

1. Stir all material dry until smooth, add water and eggs , stir well again .
2. Add butter and margarine, mix well, add salt, mix well until smooth .
3. Lift , smooth A moment use machine doughbreak .
4. Take 3 pieces dough , each weighing 200 grams, give each color , red , yellow and green .
5. Dough white : weigh each 50 grams, fill with jam mango onion , round it .
6. Arrange on a baking sheet. size 26 x 26 x 7 cm that has been polished with margarine, each - each brass Give 9 pieces of dough .
7. For dough that is given color , shape crab For each the colors , arrange diagonally above dough white .
8. Put in proofing box, develop for ± 3 hours, until expand .
9. Polish the surface of the bread with egg when ready to bake. Sprinkle part on dough bread white use sesame .
10. Oven with fire temperature 200° C 20 minutes until ripe .
11. Polish using honey when go out from the oven. Ready served .

Yield: for 3 pieces .

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

