

Cheese ! Cheese ! Cheese Bread



Bread S307



Using cheese for filling and topping, so this cheese bread is suitable for cheese mania!
Ham and pepper is filled in bread work as accent, it is so good for snacks!

Mixing	Mix with bread mixer at Low speed 3min and then, middle speed 3min. Put butter into mixture and mix at Low speed 1min, middle speed 6min and high speed 1min.
Primary fermentation	60min
Dividing	70g each
Shaping	Roll out the dough into 15cm diameter circle and top with Ham, pepper and "MEGcheddar cream keju" and then, cover with the dough in same size. Cut into 6 peaces.
Final fermentation	Put the dough into chamber set at 35degC, 76% humidity and rest for 40min. After final fermentation, squeeze "MEGcheddar cream keju" on the surface and top with crushed "MEGcheddar".
Baking	Bake at 200°C for 11min

Ingredients for dough	%
Bread flour	80%
Cake flour	20%
Superfine sugar	12%
Salt	2%
Skim milk powder	3%
Yeast	3.5%
Yeast food	0.1%
Whole egg	10%
Margarine	12%
Water	50%

Ingredient for 1 unit	g
Bread dough	70g×2
Ham	20g
Pepper	As your preference
MEGcheddar cream keju (for filling)	35g
MEGcheddar cream keju (for topping)	5g
Crushed MEGcheddar	4g

