

Pan de siesta



Corbion
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Create a rich loaf of baked goodness, with an artisan look on the outside and light-texture on the inside with this recipe.



Instructions:

Ingredients

	lbs.
Patent Flour	50.00
Hawaiian Sweet Roll Base 2.0	35.00
Water (Variable)	32.00
Yeast, Compressed (Variable)*	9.00

Total: **126.0 lbs**

Procedures:

1. Mix 2 minutes on low speed and 11 minutes on medium speed or until developed
2. Dough temp: 76-80°F
3. Weigh 10lbs of dough
4. Add the dough in the mixer and add 1 lb Raisins, 1 lb small Walnuts and 12oz brown sugar mix to incorporate,
5. Weigh 12 oz piece and round the dough; let rest 10 minutes and re-round to make the desired figures

Variation 1:

Form round loaf and let it rest for 30 minutes, then use scissors and with the tip make several cuts on top of the dough and is ready to bake.

Variation 2:

Create shapes like French bread loaf and let rest for 30 minutes add Corbion Dribrite Solution (for polished finish) and sprinkle with sesame seeds on top of the bread; make four diagonal cuts.

Variation 3:

Shape some like French flat bread and make two cuts lengthwise to create three long pieces; braid them into a Challah braid. Let rest 30 minutes to apply Corbion Dribrite Solution and sprinkle with sesame seeds on top and is ready to bake.

6. Bake temp: 300°F

7. Bake time: 20-25 minutes

Hawaiian Sweet Roll Base 2.0 ingredients

Sugar, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), palm oil, potato flour, eggs, wheat gluten, non fat dry milk, buttermilk powder, salt and 2% or less of each of the following: mono- and diglycerides, diacetyl tartaric acid esters of mono-diglycerides (DATEM), yellow corn flour, guar gum, calcium sulfate, ammonium sulfate, natural flavor, ascorbic acid (Vitamin c), enzymes (contains wheat), turmeric and annatto extracts (color), hydrolyzed wheat gluten, wheat flour.