



COCO PAN DE SAL

Ingredients:

2700 grams	Bread Flour
300 grams	Coco Flour
1860 grams	Water
300 grams	Lard
45 grams	Salt
600 grams	Sugar
40 grams	Yeast

Dough Requirements

Weight of dough	5810 grams
Weight of 1 pc of Coco Pan de Sal	20 grams

Procedure:

- 1. Mix all dry ingredients in a mechanical mixer.**
- 2. Add water gradually.**
- 3. Mix for 15 minutes in dough mixer.**
- 4. Ferment dough for 20 minutes. To prevent moisture loss and to maintain ideal dough temperature cover with plastic or until the dough /baston does not spring back when pressed.**
- 5. Baston and proof for another 15 minutes.**

6. Proof for another 45 minutes before baking.
7. Bake in a pre heated oven (350oF) for 8 minutes.

Yield: 295 pieces

Developed by:

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In cooperation with

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