

DLA
naturals

Create Lasting Memories

UBE QUESO PANDESAL



RECIPE

Ingredients

500g Bread Flour
7g Instant dry yeast
200g Water
8g Salt
115g Sugar
2 Egg yolks
90g Oil
135ml **Colarom Ube**
300g **Lafruta Ube**
200g Cheddar cheese
50g Bread Crumbs

Combine the bread flour and instant yeast in a bowl. In a separate bowl whisk in the water, salt and sugar. Add in the egg yolks, the oil and the **Colarom Ube**. Combine both dry and wet mixtures in a stand mixer using a hook attachment at low speed until the dough is formed. Rest the dough in a greased and covered bowl for 1-2 hours. Cut and scale the dough into 45g balls. Prepare and cut the cheddar cheese into 2 inches and ¼ inch thick squares. Pipe the **Lafruta Ube** inside each balls of dough. Add in sliced cheese and coat the dough in breadcrumbs. Proof the filled dough for 30 minutes to 1 hour and bake at 180°C for 12-15 minutes. Enjoy!



FEATURED PRODUCTS



LAFRUTA UBE

Lafruta is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings.

Format: Tin Can & Pail

COLAROM UBE

Colarom Ube is specially designed for flavoring and coloring all at once. It is made of real ube puree and non-artificial aromas.

Format: Squeezable bottle