

UBE QUESO PANDESAL

INGREDIENTS

500g	Bread Flour
7g	Instant dry yeast
200g	Water
8g	Salt
115g	Sugar
2	Egg yolks
90g	Oil
135ml	Colarom Ube
300g	Ube Filling & Topping
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 **Ube Filling & Topping** 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



Ube
Filling & Topping



Colarom
Ube