



Rendang Cheese Bread

10 portion



Ingredients

Bread ingredients

Medium protein flour	300 gr
High protein flour	700 gr
Blue Band Master Original Margarine	150 gr
Water	450 gr
Yeast	20 gr
Sugar	200 gr
Salt	15 gr
Milk powder	30 gr
Egg yolks	5 pcs
Bread improver	5 gr

Meat Rendang

Beef, chopped	80 gr
Oil	20 ml
Royco Bumbu Dasar Rendang	20 gr
Coconut milk	200 ml
Red chillies	20 gr
Lime leaves	2 pcs
Turmeric leaves	1 pcs
Royco Bumbu Pelezat Rasa Sapi	2 gr
Mozarella cheese	250 gr

Cooking Methods

Preparing the Dough

1. Mix the dry ingredients and add the wet material.
2. Add the salt. Rest on the table for 15-minute, cut out and weigh back to 15 minutes.
3. Proofing the dough for 90 minutes.

Preparing Meat Rendang

1. Heat oil. Saute Royco Bumbu Dasar Rendang then add in the milled chilli, stir-fry until fragrant.
3. Put in the grounded meat, stir-fry.
4. Add all the ingredients above, stirring occasionally.
5. Cook until seasoning thickens. Ready to serve.

Cooking Rendang Cheese Bread

1. Fill the bread using rendang meat and mozzarella cheese.
2. Bake at 180°C for 15-17 minutes.
3. Lift and ready to serve.