

# Pandan Coconut Bread

**Green  
house**  
Your Solution For BARESCA



Preparation Time : 3 hours  
Baking Time : 15 minutes  
Makes around 3~4 nos

## Directions:

### Sweet Bread Dough

1. Preheat oven to 180°C. Mix the bread flour with boiling water and forms dough. Wrap with plastic wrap and keep in the chiller at least one hour.
2. Combine the bread flour, cake flour, caster sugar, instant yeast and salt in a mixing bowl. Then, tear the chilled dough into pieces and mix well with eggs.
3. Add the dough into the flour mixture. Slowly, add in the cold water. Mix the dough until well combined. Then, knead the dough by hand around 10 minutes. Add in the cold butter and mix well until dough is smooth.
4. Shape the dough in a ball, proof for 1 hour or until double size.
5. Divide the dough into 140gm each. Then, let the dough rest for 10 minutes.
6. Flatten the dough and wrap with the filling. Flatten the dough again and roll it like swiss roll. Then use scissors to cut desired pattern. Then, twist the cut section. Proof for another 1 hour. Before bake, egg wash the dough and bake for 15 minutes.

### Filling

1. Beat the unsalted butter and caster sugar until creamy.
2. Mix the egg with **GH Pandan Coconut Emulco** and add into butter mixture mix well.
3. Last, add in the desiccated coconut and mix well.
4. Scoop 70gm and shape into a ball. Keep in chiller for later use.

### Sweet Bread Dough

Bread Flour	50 g
Boiling Water	35 g
Bread Flour	150 g
Cake Flour	50 g
Caster Sugar	40 g
Instant Yeast	5 g
Salt	1.5 g
Cold Water	88 g
Eggs	25 g
Cold Butter (Cubed)	30 g

### Filling

Unsalted Butter	52 g
Caster Sugar	90 g
Eggs	38 g
Desiccated Coconut	55 g
<b>GH Pandan Coconut Emulco</b>	3.5 g

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