

# Melon Pan

**Green  
house**  
Your Solution For BARESCA



## Bread Dough

Bread Flour	225 g
Cake Flour	25 g
Salt	3 g
Caster Sugar	40 g
Instant Dry Yeast	4 g
Eggs	50 g
Milk	50 g
Water	50 g
Unsalted Butter	35 g
<b>GH Vanilla Flavour Powder</b>	2 g

## Biscuit Dough

Unsalted Butter	45 g
Caster Sugar	75 g
Eggs	38 g
Cake Flour	150 g
Baking Powder	2 g
<b>GH Honeydew Emulco</b>	12 g

Preparation Time : 2 hours 45 minutes

Baking Time : 15 minutes

Makes around 10 nos

## Directions:

### Bread Dough

1. Preheat oven to 180°C. Place the bread flour, cake flour, salt, caster sugar, instant dry yeast and **GH Vanilla Flavour Powder** into a mixing bowl.
2. Add eggs into flour mixture and mix well. Warm the milk and water till 30°C. Add the milk mixture into the flour mixture and mix well.
3. Add in the softened butter and mix well. Knead the dough until smooth. Place the dough in a floured bowl and cover with wet cloth. Proof the dough for 1 hour 30 minutes.
4. Poke a hole at the middle of the dough to deflate the dough. Divide the dough into 40 grams per each and shape into ball. Rest for 15 minutes.

### Biscuit Dough

1. Beat the butter and caster sugar until creamy.
2. Add in eggs and **GH Honeydew Emulco** into butter mixture. Sift the cake flour and baking powder into butter mixture and mix well. Divide the biscuits dough into 24 grams per each.
3. Wrap the bread dough with biscuit dough. Use a knife to score on top. Coat with some caster sugar. Proof the dough for 50 minutes.
4. Bake at 180°C for 15 minutes.

**Green House Ingredient Sdn. Bhd.**

T : 603 - 8943 5068

M : 012 - 221 7992

Email: [greenhouseflavour@gmail.com](mailto:greenhouseflavour@gmail.com)

Log on to website: [www.greenhouseflavour.com](http://www.greenhouseflavour.com)

