



### **COCO PAN DE SAL**

#### **Ingredients:**

<b>2700 grams</b>	<b>Bread Flour</b>
<b>300 grams</b>	<b>Coco Flour</b>
<b>1860 grams</b>	<b>Water</b>
<b>300 grams</b>	<b>Lard</b>
<b>45 grams</b>	<b>Salt</b>
<b>600 grams</b>	<b>Sugar</b>
<b>40 grams</b>	<b>Yeast</b>

#### **Dough Requirements**

<b>Weight of dough</b>	<b>5810 grams</b>
<b>Weight of 1 pc of Coco Pan de Sal</b>	<b>20 grams</b>

#### **Procedure:**

- 1. Mix all dry ingredients in a mechanical mixer.**
- 2. Add water gradually.**
- 3. Mix for 15 minutes in dough mixer.**
- 4. Ferment dough for 20 minutes. To prevent moisture loss and to maintain ideal dough temperature cover with plastic or until the dough /baston does not spring back when pressed.**
- 5. Baston and proof for another 15 minutes.**

6. Proof for another 45 minutes before baking.
7. Bake in a pre heated oven (350oF) for 8 minutes.

**Yield: 295 pieces**

Developed by:

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