

Intense Flavour and Scent



- Fresh and sweet pandan aroma
- Bake-stable, does not lose aroma and color during baking
- Highly concentrated, less dosage is needed
2 gm - 4 gm per kg (RM0.12) of solution
- Widely accepted by Pastry Chefs
- Fine desserts, pastries, local delicacies
- HALAL certified

Pandan Flavour (Liquid)

1 btl x 1 kg
MIS-PANDAN

Storage: In a sealed container in a cool, dry place.
Avoid direct sunlight.



Pandan Coconut Raisin Bread (Yield: 8 loaves, 300gram each)

Ingredients	Quantity (g)
Bread flour	1000
Sugar	150
Salt	15
Instant yeast	20
Ireks Soft Plus	10
Yellow raisin	400
Eggs	150
Fresh Pandan juice	550
Butter	150
Ireks Wheat Sour	20
Pandan Essence (RM0.08)	2
Coconut flesh	300

Method:

1. For preparing pandan juice, blend 14g of pandan leaves together with 600g of water, sieve well.
2. In a mixing bowl, scale 550g of pandan juice and mix together with eggs and pandan essence.
3. Add in all dry ingredients.
4. Mix at slow speed for 3 minutes, then continue with high speed until the dough become elastic.
5. Add in butter and mix well.
6. Add in raisin and coconut flesh. Mix well.
7. Dough temperature: 26 - 28°C.
8. Rest the dough in proofer for 50 - 60 minutes.
9. Then cut the dough into 100g per piece, roll into round shape.
10. Grease the sandwich mould and arrange 3 pieces of dough into the mould.
11. Transfer the mould into proofer for fermentation for 30 - 40 minutes.
12. Baking temperature: Top - 200°C, Bottom - 170°C
13. Baking time: 20 minutes