

HOMESoy[™]

PANDAN BREAD

Ingredients

20g	Daisy Margarine	<u>For HOMESoy Pandan</u>
170ml	HOMESoy	<u>Extract</u>
	Pandan Extract	50g
40g	Sugar	Snipped Pandan
2g	Salt	Leaves
250g	Bread Flour	200ml HOMESoy Original
3g	Instant Yeast	Soya Milk



Instructions

HOMESoy Pandan Extract

- 1 Clean and snip thinly pandan leaves.
- 2 Add HOMESoy Original Soya Milk into the blender with pandan leaves and blitz.
- 3 Pour extract over a fine strainer or cheesecloth and squeeze out enough/sufficient extract for bread recipe.

Bread

- 1 Add margarine into the bread maker, followed by HOMESoy pandan extract, sugar, salt, and flour.
- 2 Instant yeast is added as the final ingredient to the bread maker.
- 3 Select the basic program, light crust setting, and 1.5lb bread weight.
- 4 Start the machine and occasionally help incorporate the ingredients into a dough.
- 5 Do not open the machine after 10 minutes.
- 6 Once the baking has completed, remove hot loaf from the machine and let it cool on a cooling rack.
- 7 Carefully remove the mixing paddle from the bottom of the bread using the hook provided. Caution that it is hot.