



# COOKING WITH CHEESE

*from the* **USA**



## Kaya Cream Cheese Bread Roll

*Soft, buttery buns filled with a rich and creamy blend of fragrant kaya (coconut egg jam) and cream cheese.*

### INGREDIENTS:

#### Bread Dough

- 140g Bread Flour
- 340g Plain Flour
- 10g Instant Yeast
- 90g Caster Sugar
- 10g U.S. Skimmed Milk Powder
- 30g U.S. Permeate
- 50g Egg Yolk
- 240g Water
- 120g Unsalted Butter

#### Kaya Cream Cheese Filling

- 250g U.S. Cream Cheese
- 150g Unsalted Butter
- 50g Icing Sugar
- 10g Vanilla Essence
- 140g Kaya (Coconut Egg Jam)

#### Topping

- 80g Kaya (Coconut Egg Jam)
- 20g Dessicated Coconut

## DIRECTIONS:

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### Bread Dough

- Combine dry ingredients in the mixer bowl. Mix together.
- In a small saucepan, melt the butter. Add water and heat until it is slightly warm, about 40°C to 45°C. Pour the melted butter mixture over the dry ingredients and add in the egg yolk.
- Mix at low speed for 1 - 2 minutes until well incorporated.
- Increase to medium high speed and knead for 8 - 10 minutes.
- Place the dough in a lightly greased bowl and cover with plastic wrap. Allow the dough to proof for about 40 - 60 minutes until it doubles in size.
- Turn the dough out onto a clean surface and gently press to deflate. Divide into 35g portions and form into balls.

- Place dough balls into a greased tart mold. Allow to rest for about 45 - 60 minutes until it doubles in size.
- Bake at 175°C for 15 - 18 minutes or until golden brown. Allow to cool before removing from the mold.

### Kaya Cream Cheese Filling

- In a medium bowl, mix cream cheese and butter together until creamy. Mix in vanilla essence then gradually stir in icing sugar.
- Add kaya and mix well.
- Using a piping bag, pipe the kaya cream cheese filling into the center of each bread roll.

### Topping

- Pipe kaya on top of the bread rolls and sprinkle dessicated coconut before serving.

**Makes 25 bread rolls.**

*This recipe only serves as a reference. ©2020 USA Cheese Guild®.*



*Beyond Expectations!*

VARIETY. FLAVOR. VALUE.

**DID YOU KNOW?** More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.