冷凍麵糰製作



1. 製作冷凍麵團的材料

|  |  |  |  |
| --- | --- | --- | --- |
| 奶油 | 糖 | 蛋 | 麵粉 |
|  |  |  |  |
| ●● | ●● | ●● | ●● |
| 60克 | 一顆 | 200克 | 95克 |

1. 製作冷凍麵團的器具



1. 製作冷凍麵團的步驟
2. 備料-量食材

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 奶油 | + | 鐵碗 | = | G |
|  |  |  |
|  | | | | |
| 糖 | + | 小塑膠盆 | = | G |
|  |  |  |
|  | | | | |
| 蛋 | + | 量杯 | = | 顆 |
|  |  |  |
| 麵粉 | + | 大塑膠盆 | = | G |
|  |  |  |

1. 將材料放置指定位置



1. 製作冷凍麵團

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1 大綱盆+  刮刀 | 2奶油 | 3糖 | 4蛋(分三次) | 5麵粉-過篩 |
|  |  |  |  |  |
|  |  |  |  |  |

1. 保存冷凍麵團

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 麵團 | | + | 包鮮膜 | | | + | 壽司盒 | |
|  | |  | | |  | |
| = | | | | | | | | |
| 完成 |  | | | 放進 |  | | |  |