



# BIZCOCHO MIX

Item #30782 - Bizcocho Mix - 50# bag - 50 per pallet

The Trigal Dorado Bizcocho Mix is a must-have when making Hispanic breads and pastries. Not only will you enjoy the authentic taste and texture your products will have, but you'll also benefit from the long shelf-life, ease of production, versatility, and product consistency.

## Pan Fino

A cinnamon-flavored dough that's a cross between a cookie and a bread dough. A simple application for making Pan Fino dough out of Bizcocho Mix is: 25lb Bizcocho Mix, 12 oz Fresh Yeast, 8 lb AP Shortening, 1 lb Hi Gluten Flour, 2 oz Ground Cinnamon, 10 lbs Water. Mix on medium speed until the bowl has cleaned up. Rest the dough under refrigeration for 15 minutes. Scale and form, then proof to  $\frac{3}{4}$  size.



## Pan de Muerto

A traditional and popular Mexican bread for the holiday – Dia de los Muertos . A simple application for making Pan de Muerto out of Bizcocho Mix is: 25 lb Bizcocho Mix, 1 lb 4 oz Euromargarine, 1 lb fresh yeast, 5 oz Orange Emulsion, 10 lb Water.



## Rosca de Reyes

Another popular must have for the Mexican holiday – Dia de los Santos Reyes . For a simple application for making Rosca de Reyes, follow the Pan de Muerto formula and decorate with citron, candied figs, and candied orange peel.



## Conchas

Follow the application formula for the dough and the pasta topping on the bag. Form a dome shaped dough ball to a desired size. Apply a light coat of shortening to the surface. Let it rest for 15 minutes, then place a flat pasta patty on the dough ball. Score the top of the pasta with a concha cutter. To change colors, add coco, food colors, or fruit-o's.

## Chilindrin

Follow the application formula for the dough and the pasta topping on the bag. Form a dome shaped dough ball to a desired size. Apply a light coat of shortening to the surface. Let it rest for 15 minutes, then place a flat pasta patty on the dough ball, apply a coat of shortening to the top of the pasta and dip in rock sugar.

## Tortugas

Made out of a combination of Bizcocho dough, loosely shaped like a turtle with no legs, covered with a piece of rolled up Pan Fino dough to form the turtle shell. Cover the turtle shell with a coat of shortening, rest for 15 minutes, and place a flat patty of pasta topping on top of the shell. Score the pasta topping to create a turtle shell pattern.

## Mordidas

Also made out of a combination of Bizcocho dough and Pan Fino dough. Form a concha with pasta topping, roll out a piece of Pan Fino dough, cut it in a half-moon shape, score it with a scraper and wrap half around the concha to one side. (as seen in the picture)

## Elotes

Made from Pan Fino dough, roll out in the shape of an oval (6" x 2"). Score crosswise with a scraper. Turn over and fill with desired filling or pasta. Fold over to enclose the filling and turn over onto the seam. After baking, roll in granulated sugar.

## Cuernitos

Made from Pan Fino dough, roll out to the same size as elotes, apply a flat patty of pasta topping to the tip of pan fino dough piece. Roll up the sides of the Pan Fino dough, creating a triangle shape, then turn over and roll up in a horn shape. Tuck the tip towards the underneath inside center of the horn. Proof to ¾ size, bake, then cover with granulated sugar.



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