

AUTHENTIC BOLILLOS



Bolillo is the staple bread (in individual size) through most of Mexico, Central America, and South America. In fact, next to the tortilla, it is the most common bakery item made in the Western Hemisphere. The impact that the Hispanic consumer has on our marketplace is tremendous, so why not add the items they are looking for to your product lineup? We have made it very easy for you to bring this authentic and popular item to your bakery. Here is an easy four-step procedure. You have nothing to lose and many satisfied customers to gain!

EXTRA SALES AND PROFITS FOR YOU!

Let your customers know that you have added this product for them. Announce when you have them coming “HOT” right-out-of-the-oven. You might try setting several times during the day when you will have these little breads hot and ready to take home.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Bolillo Mix

1. SCALE / MIX THE DOUGH



Make-up the dough as directed; all you need to add is water and yeast.

2. REST AND PORTION



After the dough has rested properly, scale it into 2-1/2 to 3 oz. pieces; then round them gently, and let them rest for approximately five additional minutes.

3. FORM THE SHAPES



Flatten and de-gas the dough balls; then roll them up firmly, forming a torpedo-like shape. Place them on a baking screen or sheet pan with the seams down.

4. SCORE & BAKE



Let them rise to 3/4 size in a moderate proofing cabinet (90°F @ 80% humidity). Score them lengthwise with a sharp blade; then bake them at 400°F until light golden in color. If steam is available, use 5-6 seconds of steam.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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