

CONCHAS



You don't need to be of Hispanic origin to enjoy this wonderful Mexican pastry, and you don't need to be Hispanic to *make* them, either. We have made it so convenient that all you add is water and yeast and follow these easy directions to be in the concha business. Both of our mixes are authentic "Old Mexico" versions rich in flavor and freshness.

For the pasta topping, you may follow the recipe we have provided here. Now, get ready for your own "fiesta"!

EXTRA SALES AND PROFITS FOR YOU!

Display Conchas prominently in the showcase or package them in half dozens and place them on top of your showcases. Ask your BakeMark Sales representative for more profit making and authentic Trigal Dorado products and ideas.

PASTA TOPPING RECIPE

4 Lbs. Granulated Sugar

4 Lbs. Powdered Sugar

8 Lbs. All-Purpose Shortening

Using a paddle, mix 1 minute in low speed, scrape down well and mix for 3 minutes in high speed:

5 Lbs. Pastry Flour

5 Lbs. Bread Flour

* Color as desired

Add the flour and scrape the bowl well again. Mix for 1 minute in low speed.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Concha Mix
- or
- Trigal Dorado Bizcocho Mix

1. MIX, SCALE, & ROUND



Make up the dough following the directions provided on each bag of mix. After the dough has rested, scale it into 2-3 ounce pieces and round them forming a ball. Spread all-purpose shortening in the palm of your hand and grease the top of each dough ball well.

2. APPLY THE PASTA



Use approximately 1/2 ounce of pasta and flatten it slightly in the your palm (a light coating of flour will make this task easy). Apply the flattened pasta to the greased dough ball.

3. SCORE



Now score them lightly with a plastic scraper or concha docker.

4. PROOF & BAKE



Proof the conchas to 3/4 size. Bake at 380°F until light golden in color (22-25 minutes).



Authentic Taste. We Deliver.™

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

Visit us on the web at: www.yourbakemark.com