

CUELLOS (Collars)



Mexican pastries look festive and colorful, and they will appeal to additional customers, increasing opportunities to maximize your profits. This style of Mexican pastry not only has a unique look, it also has a sweet crunchy and flaky texture. Using our Trigal Dorado Bolillo Mix will help you make this pastry very easily. As its name implies, this sugary and flaky crust looks like the collar on a shirt, but you definitely will not be a stuffed shirt when you make them, have fun, and watch the smiling faces of your customers when they taste this crunchy pastry. *Enjoy!*

EXTRA SALES AND PROFITS FOR YOU!

Make a colorful display of all your Hispanic offerings. Also make some of these in long strips that you can cut to sample all of your customers. Be mindful that these, and other items, you thought were ethnically-oriented, are becoming widely accepted by all consumers.

PALOTIADO DOUGH (Mexican Flaky Pastry) RECIPE

12 lbs.	8 ozs.	Trigal Dorado Bolillo Mix
	7 ozs.	All Purpose Shortening
	6 ozs.	Fresh Yeast
7 lbs.		Water
	8 ozs.	High Gluten Flour

Mix in low speed for one minute. Scrape and mix for 10 minutes in medium speed.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Bolillo Mix

1. SCALE & MIX DOUGH



Scale ingredients using the recipe on the front of this card. Then, using a hook or a paddle, mix the dough until smooth and well developed. Dough temperature should be about 80°F.

2. ROLL & FOLD



Scale into 3 - 4 pound pieces. Flatten them out on a sheet pan, and refrigerate at least 4 hours (preferably overnight). When ready, roll them out using flour only giving the dough 3 x 3 folds. Roll the dough out to about 1/4 inch thick, and brush half the surface with melted butter or margarine. Fold the dough in half covering the butter, and roll out to the original size again.

3. CUT & FORM



Fold in half, and repeat with one additional fold. Cut the dough into long strips each weighing about 2 ounces. Bring the ends together to form rings with the cut side up. Wet the ends with a little water to make them stick.

4. BAKE & COAT



Let them rest approximately 30 minutes; then bake at 380°F approximately 22-25 minutes until light golden in color and crisp. Toss in sugar while still warm.



Authentic Taste. We Deliver.™

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