

CUERNITOS (Little Horns)



The Hispanic market is one of the fastest growing segments in the US baking industry and it will continue to grow. Making these traditional pastries may seem difficult, however, with our Trigal Dorado Pan Fino Mix, your task will be much easier.

EXTRA SALES AND PROFITS FOR YOU!

Decorate your store with traditional colors and other festive Mexican pastry items. Sampling for any new item is very important, so keep plenty on your sampling platter. Have your sales staff suggest them to every customer and have a weekly sales contest awarding the salesperson who sells the most Mexican pastries.

It's your choice! Use our Trigal Dorado Pan Fino Mix or our Pan Fino recipe using our Trigal Dorado Bizcocho Mix. Ask your BakeMark Sales Rep for more info.

PASTA TOPPING RECIPE

4 lb Granulated Sugar

4 lb Powdered Sugar

8 lb All-Purpose Shortening

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

5 lb Pastry Flour

5 lb 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 Pan Fino Mix

1. MIX, REST, & SCALE



After mixing the dough, rest it for 15 minutes, keeping the dough temperature at 80°F. Scale into 2-1/2 oz. pieces, and round. Rest for 15 minutes. These dough balls may also be kept under refrigeration up to 24 hours.

2. ROUND & ROLL OUT / APPLY PASTA



Roll them into 9"-10" ovals. Place a small amount of pasta in the center, dust with a little flour, and roll the pasta flat. Curl the edges gently to form triangles.

3. ROLL



Turn them over (pasta side down), then roll them from the flat side towards the point, exposing the pasta to the outside of the roll. Bring the tails together to form a "U" shape.

4. FORM & BAKE



Place them on a lined baking sheet, proof them for 20-30 minutes. Bake them at 375°F until light golden in color; then roll them gently in granulated sugar.



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