

CHILINDRINAS (Freckles)



A Concha-style Mexican pastry that not only has a unique look but a sweet crunchy texture. Using our Trigal Dorado Bizcocho Mix will help you make these and other Mexican Pastries that not only look festive and colorful, but they will give you extended shelf life to maximize your profits. As its name implies, the sugary hard pieces on the crust look like the freckles on the smiling face of a young child. You will put that same smiling face on your customers when they taste this rich pastry.

EXTRA SALES AND PROFITS FOR YOU!

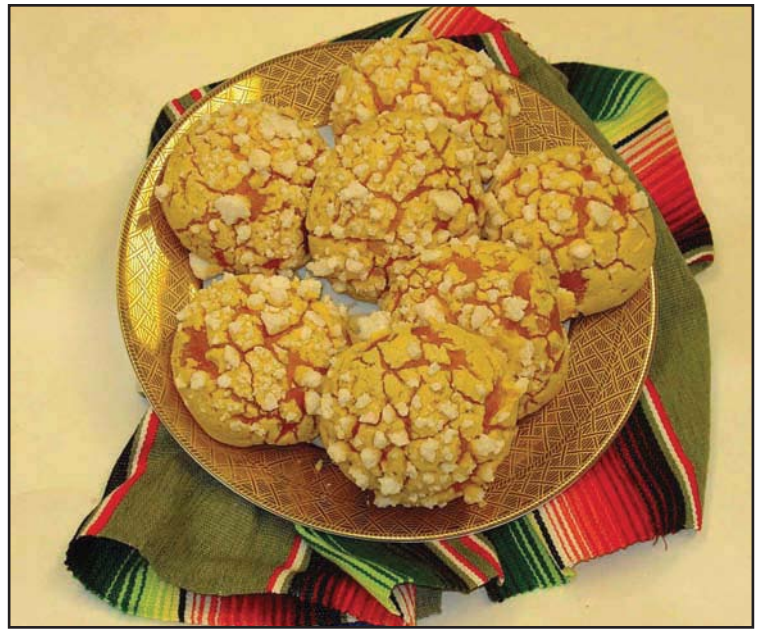
Make a colorful display of your Hispanic offerings then also make some mini-versions of the same items to sample. Be sure to sample them to *all* of your customers, including these and other items that you thought were strictly ethnic-oriented are becoming widely accepted by all consumers.

Don't forget to ask your BakeMark Sales Rep for the pasta topping recipe!

Crunchy Sugar Recipe

Granulated Sugar	5 lbs.
Bread Flour	2-3 ozs.
Water	Just enough to moisten

Mix the sugar and flour together until well incorporated. Then sprinkle lightly with water and rub until all the sugar is damp. Let it dry overnight until it becomes hard then break it gently by hand or a rolling pin until small crumbles are formed.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Bizcocho Mix

1. SCALE THE BATTER



Scale and mix the dough following the directions on a bag of our Bizcocho Mix. Add 1/4 ounce of Mortajada Cinnamon to each pound of mix used. Dough temperature should be 80°F. Rest for 15 minutes.

2. COOL & REMOVE



Scale into 3 ounce pieces, and round. Place the rounded pieces on a baking sheet or the workbench. See the "Concha" Benchtop card for the pasta-topping recipe, and then color it yellow.

3. SLICE THE LAYER



Apply shortening to each dough ball then apply the pasta as directed on the Concha Benchtop card then press the dough ball onto the Crunchy Sugar and place it on a lined baking sheet pan.

4. POUR THE MILK



Proof to 3/4 size then bake them at 380°F until light golden in color, approximately 22-25 minutes.



Authentic Taste. We Deliver.™

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

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