

ELOTES (Corn on the Cob)



The Hispanic market is one of the fastest growing markets in the U.S today and will continue grow. Making these traditional pastries may seem difficult; however, with our Trigal Dorado Pan Fino or Bizcocho Mix, your task will be much easier.

EXTRA SALES AND PROFITS FOR YOU!

Decorate your store with traditional colors and other festive items. Sampling for any new item is very important, so keep plenty on your sampling platter. Have you sales staff suggest them to every customer and give a weekly award or prize to the sales person that sells the most.

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
- Trigal Dorado or Westco Flavorful Filling

1. MIX & REST



After mixing the dough, rest it for 15 minutes, keeping the dough temperature at 80°F.

2. SCALE & ROUND



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.

3. ROLL & FILL



Place on a donut frying screen and roll them to an elongated oval shape. Place pasta topping or your choice of Trigal Dorado or Westco Flavorful Filling in the center of the oval. Gently fold the dough over the filling and seal the edges

4. PROOF / BAKE / SUGAR



Place them with the seam down on a lined baking sheet, proof them for 20-30 minutes. Bake them at 375°F until light golden in color, then roll them 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