

NUES (CHESTNUTS)



It is easy to broaden your Mexican pastry offering by simply using our Trigal Dorado line of authentic Hispanic products. Nues (Chestnuts) combines our Trigal Dorado Pan Fino and Guayaba Mixes for a mouth-watering treat that only looks difficult to produce. The delicious pastry crust is highlighted by the rich texture of the Guayaba center. The Guayaba is often called a Mexican scone, although it is softer and slightly sweeter, giving excellent shelf life and repeat sales.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to sample Nues to all of your customers. Mexican pastries are becoming popular in all market segments. Make and display an assortment of these colorful and delicious Mexican pastries. Pre-package an assortment for quick sale, and have your sales staff suggest them to all.

It's your choice! Use our Trigal Dorado Pan Fino Mix or this recipe using our Trigal Dorado Bizcocho Mix.

Pan Fino Recipe

Bizcocho Mix	12 lbs.	8 ozs.
All-purpose shortening or margarine	4 lbs.	
Yeast		4 ozs.
Water	4 lbs.	14 ozs.
High Gluten Flour		8 ozs.
Ground Cinnamon		1/2 oz.

- Mix with a paddle until smooth and well developed (approximately 5-7 mins.)
- Rest for 15 minutes, then scale into 2 ounce pieces, round and refrigerate.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Pan Fino Mix
- Trigal Dorado Guayaba Mix
- QA Crystal Sugar

1. PREPARE BATTER & DOUGH



Prepare the Pan Fino dough and Guayaba batter by following the directions on each bag. The Pan Fino dough can be prepared a day in advance.

2. ROLL-OUT TOP



To form the top, use a pie or rolling pin to roll the Pan Fino dough to a 4 in. oval, then score and cut with a blade or scraper.

3. SCOOP & COVER



Using a spoon or ice cream scoop, deposit the prepared Guayaba Mixture onto a lined sheet pan. Open the cut hole in the Pan Fino, and gently place it over the deposited batter.

4. BAKE & COAT



Bake at 360°F until light golden in color (approximately 12-15 minutes). Sprinkle them with crystal sugar before baking or coat them with granulated sugar while they are still warm.



Authentic Taste. We Deliver.™

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

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