



BIZCOCHO MIX

Create a wide range of sweet bread including Rosca de Reyes and Pan de Muerto for Holiday traditions with Dawn's Bizcocho mix. This mix is perfect for Conchas, Pan Fino, and Pan Danes.

TRADITIONAL CONCHAS

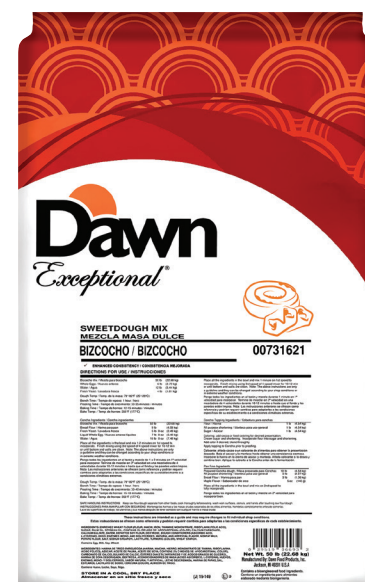
Ingredients

- 00731621 - Dawn Exceptional Enhanced Consistency Bizcocho Sweetdough Mix 50#

Working Method

1. Mix the dough according to manufacturer directions.
2. Punch down and divide into 5lb rolls.
3. If you are using dough divider cut and press with in divider/rounder. If not cut into 2oz pieces. Place on baking trays, dab the top of the rolls with shortening (this will allow the pasta to stick and not run off while baking).
4. Top with pasta* (Concha topping) and stamp concha with desired marker.
5. Bake at 330° F until golden brown.

*Note: See recipe on reverse side. In order to handle concha pasta, one must powder hands with flour. Proof until double in size or concha pasta begins to crack.



PAN FINO CUERNITO

Ingredients

- 00731621 - Dawn Exceptional Enhanced Consistency Bizcocho Sweetdough Mix 50# 5 lbs
- 00235317 - DDA Pasteurized Whole Egg Frozen 30# 1 lbs 8 oz
- 00593675 - Red Star Dry Active Yeast 12/2# 2.3 oz
- 02508911 - Bakery Essentials Ceylon Cinnamon Coarse 5# 0.5 oz
- 02505496 - Bakery Essentials EIE Soy All Purpose Shortening 50# 5 lbs
- 00615106 - DDA Premium Unbleached Bread Flour 3 lbs
- All Purpose Flour 14 oz
- Cold Water 24 oz

Working Method

1. In a stand mixer fitted with the hook attachment, mix all ingredients except bread flour and shortening on 1st speed for 2 minutes.
2. Turn up to speed 2 for 13 minutes. Switch to paddle attachment, add bread flour and shortening and stir for one minute. Turn to 1st speed for 2 minutes, then speed 2 for 2.5 minutes, and back to speed 1 for one minute. Mix until the dough is uniform, the color from cinnamon will vary based on regional preferences; add more or less to desired color.
3. Divide dough into 2.5 oz duffs.
4. Using one dough ball, roll into a long oval. Place some pasta in the center of the dough and roll the pasta into the dough, forming a triangular oval shape.
5. Flip dough over and roll each side edge toward the center on a bias so that the dough piece now forms a point. Roll up prepared dough like a croissant from the fat part of the triangle toward the center.
6. Place on a sheet tray and proof until 25% larger. Bake at 350° F until golden brown and roll in granulated sugar while still warm from the oven.



PASTA (CONCHA TOPPING)

Ingredients

- 00085639 - Granulated Sugar 50# 1 lbs 8 oz
- 02492784 - Bakery Essentials Cane 6/10X Powder Sugar 50# 1 lbs 8 oz
- 02505496 - Bakery Essentials EIE Soy All Purpose Shortening 50# 3 lbs
- 00615106 - DDA Premium Unbleached Bread Flour 3 lbs 4 oz
- 02333988 - Chefmaster Neon Pink Ligua-Gel Color
- 02457621 - Chefmaster Princess Pink Ligua-Gel Color
- 02334415 - Golden Yellow Ligua-Gel Color
- Cocoa Powder (for Conchas)
- Red Dutch Cocoa Powder (for Pan Fino)

Working Method

1. Add all ingredients in a bowl fitted with the paddle attachment, stir for one minute and scrape down the bowl.
2. Turn to speed 1 for 45 seconds, scrape the bowl, then speed 2 for 25 seconds. Divide into 4 pieces.
3. Leave one plain, color one pink, color the next one yellow, and finally stir some cocoa into the last to make a light brown color.

HAVE QUESTIONS OR WANT INSPIRATION?

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