

HOW TO MAKE

Bolillos

MADE WITH

BP Crusty Bolillo Base

ITEM NUMBER

#40142

DESCRIPTION

Traditional Mexican bolillo recipe made with BreadPartners' BP Crusty Bolillo Base. Small pack size is ideal for retail and in-store baking.

RECIPE

DOUGH

Bread Flour	100%
Water	60%±
Fresh Yeast	2%
BP Crusty Bolillo Base	20%
Total	182%



DIRECTIONS

1. Incorporate all ingredients on 1st speed for 2 minutes. Mix on 2nd speed for 8 – 10 minutes. Desired dough temperature 78°F.
2. Round and divide dough into 3 oz. pieces.
3. Intermediary proof for 15 minutes.
4. Shape dough into oblong bolillo shape.
5. Retard dough overnight.
6. Proof dough at 95°F RH of 85% for 60 – 75 minutes.
7. Rest dough for 5 minutes at ambient temperature before scoring dough.
8. Bake at 400°F – 425°F degrees for 14 – 17 minutes with 5 – 10 seconds of steam.

