

HOW TO MAKE

Concha

MADE WITH

Superior Delicioso Bizcocho

ITEM NUMBER

#60052

DESCRIPTION

Authentic Mexican conchas made easy with BreadPartners' Delicioso Bizcocho.

RECIPE

PASTE

Bread Flour	100%
Shortening	66%
Powdered Sugar	66%
Food Coloring	Variable
Total	232%

DOUGH

Bread Flour	100%
Water	60%±
Fresh Yeast	5%
Superior Delicioso Bizcocho	37%
Total	202%



PASTE PROCEDURE

1. Mix shortening and powdered sugar with a paddle until light and fluffy.
2. Mix in flour until smooth; add food coloring as desired.

DOUGH PROCEDURE

1. Mix on 1st speed for 4 minutes, until all ingredients are incorporated. Mix on 2nd speed for 10 – 12 minutes until fully developed. Desired dough temperature 78°F.
2. Bulk ferment for 30 minutes to 1 hour.
3. Divide and Round to 3 oz. dough balls.
4. Intermediary rest for 20 minutes.
5. Lightly grease and flatten dough balls then apply concha paste. This will help the paste adhere to the dough.
6. Stamp dough with a well-floured stamper.
7. Proof at ambient temperature for 90 minutes to 2 hours.
8. Bake at 360°F for 18 minutes.

