

Magdalena bisquets



Corbion
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Bisquets

Instructions:

Ingredients

	lbs.
Corbion Magdalena Concentrate 2.0	2.0
High-gluten flour	5.0
Yeast compressed	0.125
Mil	1.0
Whole eggs	1.25
Margarine	2.5
Baking powder	0.065
	11.94 lbs total

Mix base, margarine and yeast 1 min in 2nd speed, 1 min in 3rd speed

Add milk and eggs, mix 2 min in 2nd speed, 1 min in 3rd speed

Scrape the bowl and add the flour and baking powder

Mix 1 min in 2nd speed, 1 min 3rd scrape the bowl

Mix 1 min in 4th speed.

Fold the dough 4 times and stretch the dough to make the Bisquet

Put 15 pieces on sheet pan

Proof time: 60 minutes, apply egg wash

Bake temp: 340° F

Bake time: 15 minutes

Magdalena Concentrate 2.0 ingredients

Sugar, baking powder (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate), non fat dry milk, artificial flavor, salt and 2% or less of each of the following: palm shortening, beta carotene (color).