

Chocolate Conchas



Corbion
Keep creating



Chocolate Conchas



A traditional Hispanic roll topped with a crunchy chocolate cookie topping infused with cinnamon and baked until golden.

Instructions:

Ingredients

lbs.

CHOCOLATE COOKIE TOPPING:

Unsalted butter	22.2
Granulated sugar	27.5
Flour, all purpose	24.9
Vanilla extract	0.8
Cocoa powder	2.75
Ground cinnamon	0.8

TANGZHONG:

Patent flour	2.9
Milk, whole	3.9
Water	3.9

CONCHA DOUGH:

Patent flour	100
Granulated sugar	8.7
Kosher salt	0.59
Yeast, fresh	4.3
Whole milk, 110°F	23.6
Water, 110°F	10.8
Tangzhong, <i>subrecipe</i>	10.8
Novel™ Dinner Roll base	9.8
Eggs	19.7
Butter, unsalted	10.8
Butter, unsalted, softened	5.5
Chocolate cookie topping, <i>subrecipe</i>	78.7

Total:

199 lbs

Makes 1,061 rolls

Novel™ Dinner Roll ingredients

Sugar, palm shortening, salt, vinegar, wheat protein isolate, mono- and diglycerides, soybean oil, contains less than 2% of monocalcium phosphate, yellow corn flour, yeast, natural flavor, enzymes (contains wheat), colors (turmeric, paprika), ascorbic acid (Vitamin C).

Chocolate Conchas – *con't*



Chocolate Conchas



Procedures:

TO MAKE CHOCOLATE COOKIE TOPPING:

1. Add all of the ingredients into the bowl of a stand mixer and using a paddle attachment, mix until well combined and a dough is formed.
2. Divide dough into 12 equal sized balls and cover until ready to use.

TO MAKE TANGZHONG:

1. Whisk together ingredients in a small sauce pan until combined.
2. Place pan over medium heat and stir constantly using a rubber spatula.
3. Continue to cook until mixture becomes thick and forms into a mass.
4. Remove the tangzhong from the pan and allow to cool before using.

TO MAKE CONCHA DOUGH:

1. Whisk together the flour, sugar and salt in a stand mixer bowl until well combined.
2. Add fresh yeast into milk and water mixture and allow to sit for 7-10 minutes until bubbly.
3. Add all of the ingredients into the bowl, excluding eggs and butter, and knead using the hook attachment for 3-4 minutes on medium-low speed.

4. Once cohesive, add one egg at a time until well incorporated.
5. Once eggs are incorporated, add 1 tablespoon of butter at a time into the dough. Mix for another 3 minutes or until the dough is smooth and elastic.
6. Allow dough to proof and double in size.
7. Shape into 12 - 3oz. balls and place dough balls on a parchment lined sheet pan. Rub hands with softened butter and spread a thin layer of butter over top each dough ball.
8. Take one ball of chocolate cookie topping and flatten into a 5-6 inch disk. Place disk over a dough ball and ensure cookie topping covers the entire dough ball. Gently press down.
9. Using a sharp knife, gently cut into the cookie topping in a cross hatch pattern.
10. Allow dough to proof until puffed.
11. Bake in a 350°F oven for 20-25 minutes or until golden brown and an internal temperature of 200°F is reached.