

Coloradas



Turn your rich savory dough into a sweetened baked treat. Just add a few steps to the base recipe.

Instructions:

Ingredients

	lbs.
Patent Flour	50.00
Hawaiian Sweet Roll Base 2.0	35.00
Water (Variable)	32.00
Yeast, Compressed (Variable)*	9.00

Total: **126.0 lbs**

Procedures:

1. Mix 2 minutes on low speed and 11 minutes on medium speed or until developed
2. Dough temp: 76-80°F
3. Weigh 12 oz per piece and round the dough let rest for 10 minutes
4. Then using a rolling pin, roll out into a 10-inch oval shape
5. Add 4 oz filling and cover the filling with the same dough giving the figure the shape of a half pie
6. Apply the Corbion Dribrite Solution, for shine. Then, rest the bread in colored sugar
7. Place 4 pieces per sheet pan with baking paper and cut around the edges with a scraper to seal the dough
8. Let dough rest 30 minutes and is ready to bake.
9. Bake temp: 300°F
10. Bake time: 20-25 minutes

Hawaiian Sweet Roll Base 2.0 ingredients

Sugar, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), palm oil, potato flour, eggs, wheat gluten, non fat dry milk, buttermilk powder, salt and 2% or less of each of the following: mono- and diglycerides, diacetyl tartaric acid esters of mono-diglycerides (DATEM), yellow corn flour, guar gum, calcium sulfate, ammonium sulfate, natural flavor, ascorbic acid (Vitamin c), enzymes (contains wheat), turmeric and annatto extracts (color), hydrolyzed wheat gluten, wheat flour.