

Cuerno Bread



INGREDIENTS


	Usage Levels (%)
Flour, wheat	41.66
Water	25.00
Baking paste	16.66
Sugar	8.33
Butter	4.17
Whey protein concentrate, 80% protein (WPC 80)	1.77
Whey protein concentrate, 34% protein (WPC 34)	1.29
Salt	0.62
Yeast, dry	0.50
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	330kcal
Total Fat	9g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	10mg
Total Carbohydrates	56g
Dietary Fiber	1g
Sugars	19g
Protein	9g
Calcium	52mg
Magnesium	27mg
Phosphorus	113mg
Potassium	85mg
Sodium	310mg
Iron	1mg
Vitamin A	120IU
Vitamin C	0mg

PREPARATION

1. **Blend all ingredients, except butter, slowly for 1 minute. Continue mixing for 1 minute at a medium speed level, and 4 minutes at a high speed level.**
2. **Let dough stand for 15 minutes.**
3. **Cut it in a cross figure and spread it to make feite, a sugary bread.**
4. **Put butter in center of dough and cover it for pasting with the four edges of dough.**
5. **Laminate (rolling) to obtain a thickness of 6 mm (0.23").**
6. **Give one double turn and two simple turns.**
7. **Laminate (rolling) to obtain a thickness of 3 or 4 mm (0.12-0.16").**
8. **Cut 50 g (~2 oz) pieces in a triangle shape and roll it.**
9. **Let pieces ferment in a room at 50°C (122°F) for 50 minutes or until the volume has doubled.**
10. **Brush with egg wash and bake at 204°C (400°F) for approximately 18 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by CANAINPA for USDEC Mexico office. ©2014 U.S. Dairy Export Council.