

# Corn, Chorizo & Chilli Foldovers

## using IREKS CORN BREAD-MIX



Recipe for 20 pieces

**Dough:**

Wheat flour	1.500 kg
IREKS CORN BREAD-MIX	0.500 kg
Margarine	0.050 kg
Salt	0.010 kg
Yeast	0.030 kg
<u>Water, approx.</u>	<u>0.960 kg</u>
<b>Total weight</b>	<b>3.050 kg</b>

Mixing time: 3 + 2 minutes, spiral mixer

Dough temperature: 23° C

Instructions for use: Fold in 0.250 – 0.300 kg roll-in shortening per each kg dough giving three single turns. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax for 15 – 30 minutes.

**Cheese sauce:**

Bechamel sauce	0.200 kg
Egg yolk	0.080 kg
<u>Cheddar, mature, grated</u>	<u>0.100 kg</u>
Total weight	0.380 kg

Instructions for use: Mix the ingredients until smooth.

Chorizo (40 slices) 0.200 kg

Chilli, fresh, sliced 0.020 kg

Final proof: approx. 30 minutes

Instructions for use: Roll the dough out to a thickness of approx. 3 mm, cut into squares and cut into one corner. Place two slices of chorizo over the centre of the dough pieces, spread with the cheese sauce and put fresh chilli on top. Subsequently, pull the opposite corner through the cut, press down slightly and allow to prove. After the final proof, wash with egg and bake.

Baking temperature: 200° C

Baking time: approx. 18 minutes