



Ticks all the boxes to create the optimal tortilla



Diameter



Shape



Fluffiness



Edges



Opacity



Stickiness



Layers



Rollability

- **Quality & Consistency**
- **Dough Relaxer & Softner**
- **Good Eating Properties**

- Non-stick Technology
- **Better Shelf-life**
- Cleaner Label

TORTILLA & TACO MIXES

5% RECIPE

Instructions:

- 1. Scale the dry ingredients into the mixing bowl and combine with a whisk until uniform
- 2. Add the combined liquid ingredients to the bowl of the mixer, then add the dry ingredients and shortening.
- 3. Mix the dough on speed 1 for 2 minutes, scrape if needed, and mix an additional 4 minutes on speed 2.
- 4. Round the dough into a ball and rest covered for 10 minutes.
- 5. Portion the dough into 50.0 ± 0.1 g pieces, round the dough balls, and rest covered for an additional 10 minutes.
- 6. Press the dough balls in the tortilla press, set at 170°C and dwell time of one second.
- 7. Finish cooking the tortillas on a 250°C on an electric griddle, 8-12 seconds per side

Ingredients	Qty (%)
Flour	100.00
Water	46.00
Rape seed oil/Palm oil	9.00
Glycerine	5.00
AB Mauri Tortilla 5% Mix	5.00
Salt	1.00
Sugar	1.50
Sodium Acid Pyrophosphate 28	1.30
Sodium Bicarbonate	0.90

10% RECIPE

Instructions:

- 1. Scale the dry ingredients into the mixing bowl and combine with a whisk until uniform
- 2. Add the combined liquid ingredients to the bowl of the mixer, then add the dry ingredients and shortening.
- 3. Mix the dough on speed 1 for 2 minutes, scrape if needed, and mix an additional 4 minutes on speed 2.
- 4. Round the dough into a ball and rest covered for 10 minutes.
- 5. Portion the dough into 50.0 ± 0.1 g pieces, round the dough balls, and rest covered for an additional 10 minutes.
- 6. Press the dough balls in the tortilla press, set at 170°C and dwell time of one second.
- 7. Finish cooking the tortillas on a 250°C on an electric griddle, 8-12 seconds per side

Ingredients	Qty (%)
Flour	100.00
Sunflower oil	4.00
Palm oil	8.00
Glycerine	5.00
AB Mauri Tortilla 10% Mix	10.00
Water	46.00



Office: +971 4 880 8895 Email: Middle.East@abmauri.com

www.abmauri.ae

