



flour tortilla

25 LBS. RECIPE

-INSTRUCTIONS-

Place all ingredients in your mixer,
Mix on Low Speed (1) for 2 minutes
Mix on Medium Speed (2) for 4-6
minutes until dough is developed.

For 7" Tortillas:

Round into 1.5 oz. dough balls

For 12" Tortillas:

Round into 4.8 oz. dough balls

Allow Dough Balls to rest (proof)
for atleast 30 minutes before putting
into a BE&SCO Tortilla Machine.

INGREDIENTS:

Yields: (450) 7" Tortillas

25 lbs. All Purpose Flour

2 lbs. MINOM

3 lbs. Vegetable Shortening

6.5 qts. Cold Water

MINOM^{INC}

Premium Flour Tortilla Base

www.minom.com