



Migas Kolache

Yield: Approx. 12 kolaches

Portion size: 3.5oz

Chef Name: Britt Castro

| Amt | Unit (gm/oz) | Ingredient Name |
|-------|--------------|---------------------------|
| 12.5 | Grams | Sugar, #1 |
| 100 | Grams | Sugar, #2 |
| 11.5 | Grams | Active Dry Yeast |
| 118.5 | Grams | Water |
| 490 | Grams | Whole Milk |
| 102.5 | Grams | Butter, Unsalted - Melted |
| 1 | Grams | Kosher Salt |
| 36 | Grams | Yolks |
| 938 | Grams | Bread Flour |
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PROCEDURES:

Warm water and milk, separately, to 98 degrees Fahrenheit

Add yeast and sugar #1 to water, set aside

In the bowl of a stand mixer fitted with the hook attachment, add melted butter to milk

Add the yolks, sugar #2, and yeast mixture to the mixer bowl. Mix for 1 min. to combine

Add the flour and salt to the mixer bowl, Mix on speed two for about 10 minutes

Dough should be soft but pull away from sides of the mixer bowl

Let proof for 5 minutes, covered. Portion dough to 3.5oz

Shape into balls and let proof till about double in size – 10 to 15 mins

Once proofed spray a 4oz glass jar with pan spray and press into the center of the ball

Egg wash dough, proof 10 minutes more

Bake in a 350°F oven for 15 minutes or until golden brown

Fill each kolache with migas mixture: 4oz scrambled eggs, 1oz chopped red onion, 1oz diced roma tomato, crushed tortilla chips

Heat a nonstick pan with 1oz of clarified butter, add red onion and tomato. Heat until onion becomes translucent. Add crushed tortilla chips and let them absorb some of the clarified butter then add scrambled egg mix. Heat until eggs are cooked, season to taste. Garnish with queso, fried potato strings, jalapeno, and cilantro.