

REAL CALIFORNIA BULKOGI CHEESESTEAK PÃO

YIELD: APPROX. 30-36 PIECES

INGREDIENTS

- 2 cups Real California whole milk
- 1 cup vegetable oil
- 3 tablespoons kosher salt
- 17.6 ounces tapioca flower
- 4 whole eggs
- 3 cups grated Vella Dry Jack or Point Reyes Gouda
- 4 thinly sliced green onions
- 1 tablespoon sesame seeds

METHOD

TO MAKE THE BULKOGI CHEESESTEAK PÃO

- 1 Preheat oven to 350°F.
- 2 Combine: whole milk, vegetable oil, kosher salt.
- 3 Bring to a simmer, stirring briskly while heating.
- 4 Turn off heat immediately once simmering.
- 5 Place tapioca flour into the bowl of a stand mixer fitted with the paddle attachment.
- 6 Pour the hot liquid over the tapioca flour without mixing.
- 7 Allow the mixture to rest for 20 minutes.
- 8 Mix on low speed until a dough forms and becomes stretchy/stringy.



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METHOD

TO MAKE THE BULKOGI CHEESESTEAK PÃO CONTINUED

- 9 Continue mixing approximately 10 minutes until mixture cools slightly.
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- 10 In a separate bowl, whisk eggs thoroughly.
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- 11 Slowly drizzle eggs into dough while mixing until fully incorporated.
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- 12 Fold in: grated cheese, green onions, sesame seeds.
- 13 Mix until evenly combined.
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- 14 Using a small scoop, portion onto parchment-lined sheet trays.
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- 15 Bake at 350°F for 15–20 minutes, or until lightly golden and puffed.

TO MAKE THE CHEESESTEAK FILLING

- 12.75 ounces ribeye beef steak, thinly sliced
 - 7.5 ounces onion, very thinly sliced
 - 1.5 tablespoons sesame oil
 - 7.5 ounces bulgogi marinade
 - .75 ounces fresh ginger, chopped
 - .75 ounces garlic, chopped
 - 13.2 ounces grated mozzarella cheese
- 1 Continue mixing approximately 10 minutes until mixture cools slightly.
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 - 2 In a separate bowl, whisk eggs thoroughly.
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 - 3 Slowly drizzle eggs into dough while mixing until fully incorporated.
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 - 4 Fold in: grated cheese, green onions, sesame seeds.
 - 5 Mix until evenly combined.
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 - 6 Using a small scoop, portion onto parchment-lined sheet trays.
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 - 7 Bake at 350°F for 15–20 minutes, or until lightly golden and puffed.



REAL CALIFORNIA BULGOGI CHEESESTEAK FILLING

YIELD: APPROX. FILLING FOR 30-36 CHEESE BREADS

INGREDIENTS

- 12.75 ounces ribeye beef steak, thinly sliced
- 7.5 ounces onion, very thinly sliced
- 1.5 tablespoons sesame oil
- 7.5 ounces bulgogi marinade
- .75 ounces fresh ginger, chopped
- .75 ounces garlic, chopped
- 13.2 ounces grated Real California mozzarella cheese

METHOD

TO MAKE THE CHEESESTEAK FILLING

- 1 Continue mixing approximately 10 minutes until mixture cools slightly.
- 2 In a separate bowl, whisk eggs thoroughly.
- 3 Slowly drizzle eggs into dough while mixing until fully incorporated.
- 4 Fold in: grated cheese, green onions, sesame seeds.
- 5 Mix until evenly combined.
- 6 Using a small scoop, portion onto parchment-lined sheet trays.
- 7 Bake at 350°F for 15-20 minutes, or until lightly golden and puffed.



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