

# ALMOND BISCOTTI

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	1.000	40.80
Castor Sugar	0.840	34.30
Salt	0.020	0.80
HERCULES BAKING POWDER	0.020	0.80
Total Weight:		1.880

### Group 2

Ingredient	KG	%
Egg Yolk	0.060	24.50
	0.010	0.40
Total Weight:		0.070

### Group 3

Ingredient	KG	%
	0.500	20.40
Total Weight:		0.500

## METHOD

Blend Group 1 together for 1 minute on slow speed. Slowly add Group 2 until mixed together. Blend in Group 2 for 30 seconds on slow speed. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll). Bake at 160°C for 25-30 minutes. Cool then cut into thin slices and bake at 140°C for 10-12 minutes.



## CATEGORY

Cookies & Biscuits