



CATEGORY

Cookies & Biscuits

CHOCOLATE & HAZELNUT BISCOTTI

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	1.000	35.00
Cocoa Powder	0.090	3.20
Castor Sugar	0.840	29.40
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.70
Total Weight:		1.970

Group 2

Ingredient	KG	%
Egg Yolk	0.100	3.50
Eggs	0.470	16.50
	0.015	0.50
Total Weight:		0.585

Group 3

Ingredient	KG	%
Hazelnuts	0.300	10.50
Total Weight:		0.300

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.