



# MACADAMIA & WHITE CHOCOLATE BISCOTTI

## Ingredients

### Group 1

Ingredient	Weight (%)	KG
Flour		1.000
		35.7
Castor Sugar		0.840
		30
Salt		0.020
		0.7
HERCULES BAKING POWDER		0.020
		0.8

**Total Weight: 1.880**

### Group 2

Ingredient	Weight (%)	KG
Egg yolk		0.060
		2.2
Eggs		0.400
		14.2
Vanilla Essence No1		0.010
		0.4

**Total Weight: 0.470**

### Group 3

Ingredient	Weight (%)	KG
White Chocolate		0.250
		9
Macadamia Nuts (chopped)		0.200
		7.1

**Total Weight: 0.450**

## 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. Weigh 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

[Biscotti's, Cookies & Biscuits](#)



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