



CATEGORY

Cookies & Biscuits

MACADAMIA & WHITE CHOCOLATE BISCOTTI

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	1.000	35.70
Castor Sugar	0.840	30.00
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.80
Total Weight: 1.880		

Group 2

Ingredient	KG	%
Egg Yolk	0.060	2.20
Eggs	0.400	14.20
	0.010	0.40
Total Weight: 0.470		

Group 3

Ingredient	KG	%
White Chocolate	0.250	9.00
Macadamia Nuts (chopped)	0.200	7.10
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. 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.