## ORANGE \& COCONUT

## INGREDIENTS

## Group 1

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| Flour | 1.000 | 37.00 |
| Castor Sugar | 0.840 | 31.10 |
| Salt | 0.020 | 0.70 |
| HERCULES BAKING POWDER | 0.020 | 0.70 |

Total Weight: 1.880

## Group 2

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| Egg Yolk | 0.060 | 2.20 |
| Eggs | 0.350 | 13.00 |
|  | 0.010 | 0.40 |

Total Weight: 0.420

## Group 3

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| Toasted Coconut | 0.200 | 7.40 |
| Fresh orange juice | 0.100 | 3.70 |
| Orange zest | 0.100 | 3.70 |
|  | Total Weight: 0.400 |  |

## MEHOD

lend 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 900 g 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.

