

# PASSIONFRUIT BISCOTTI

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	1.100	40.10
Castor Sugar	0.840	30.70
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.70
Total Weight:		1.980

### Group 2

Ingredient	KG	%
Egg Yolk	0.050	1.80
Eggs	0.300	10.90
	0.010	0.40
Total Weight:		0.360

### Group 3

Ingredient	KG	%
Passionfruit Pulp	0.400	14.60
Total Weight:		0.400

## 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