

RAISIN & ALMOND BISCOTTI

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	1.000	35.70
Castor Sugar	0.840	29.50
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.70
Total Weight:		1.880

Group 2

Ingredient	KG	%
Egg Yolk	0.060	2.10
Eggs	0.400	14.00
	0.010	0.40
Total Weight:		0.470

Group 3

Ingredient	KG	%
	0.250	8.80
Raisins	0.250	8.80
Total Weight:		0.500

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