

Cookies & Biscuits - Biscotti's

Recipe No:

R779 - R779b

CHOCOLATE & HAZELNUT BISCOTTI

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	1.000	35%
	Cocoa Powder	0.090	3.2%
	Castor Sugar	0.840	29.4%
	Salt	0.020	0.7%
	HERCULES BAKING POWDER	0.020	0.7%
2	Egg yolk	0.100	3.5%
	Eggs	0.470	16.5%
	Vanilla Essence No1	0.015	0.5%
3	Hazelnuts	0.300	10.5%

Total Weight	2.855
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- Method:**
1. Blend Group 1 together for 1 minute on slow speed.
 2. Slowly add Group 2 until mixed together.
 3. Blend in Group 2 for 30 seconds on slow speed.
 4. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll).
 5. Bake at 160°C for 25-30 minutes.
 6. Cool then cut into thin slices and bake at 140°C for 10-12 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)