

Cookies & Biscuits - Biscotti's

**Recipe No:**  
**R779 - R779c**

**COFFEE & WALNUT BISCOTTI**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	1.000	36%
	Instant Coffee	0.080	2.9%
	Castor Sugar	0.840	30.2%
	Salt	0.020	0.7%
	HERCULES BAKING POWDER	0.020	0.7%
2	Egg yolk	0.100	0.3%
	Eggs	0.400	14.4%
	Vanilla Essence No1	0.015	0.5%
3	Walnuts (chopped)	0.300	10.8%

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<b>Total Weight</b>	<b>2.775</b>
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**Method:**

1. Iend 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%)