

Cookies & Biscuits - Biscotti's**Recipe No:****R779 - R779d****MACADAMIA & WHITE CHOCOLATE  
BISCOTTI**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	1.000	35.7%
	Castor Sugar	0.840	30%
	Salt	0.020	0.7%
	HERCULES BAKING POWDER	0.020	0.8%
2	Egg yolk	0.060	2.2%
	Eggs	0.400	14.2%
	Vanilla Essence No1	0.010	0.4%
3	White Chocolate	0.250	9%
	Macadamia Nuts (chopped)	0.200	7.1%

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**Total Weight****2.800**

- 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%)