

Recipe No:
R779 - R779f

PASSIONFRUIT BISCOTTI

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	1.100	40.1%
	Castor Sugar	0.840	30.7%
	Salt	0.020	0.7%
	HERCULES BAKING POWDER	0.020	0.7%
2	Egg yolk	0.050	1.8%
	Eggs	0.300	10.9%
	Vanilla Essence No1	0.010	0.4%
3	Passionfruit Pulp	0.400	14.6%
Total Weight		2.740	

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%)