

Cookies & Biscuits - Biscotti's**Recipe No:****R779 - R779g****RAISIN & ALMOND BISCOTTI**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	1.000	35.7%
	Castor Sugar	0.840	29.5%
	Salt	0.020	0.7%
	HERCULES BAKING POWDER	0.020	0.7%
2	Egg yolk	0.060	2.1%
	Eggs	0.400	14%
	Vanilla Essence No1	0.010	0.4%
3	Almonds (roasted)	0.250	8.8%
	Raisins	0.250	8.8%

Total Weight	2.850
---------------------	--------------

- 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%)