



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Colouring & Flavouring,
Cookies



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Biscuit, Cookies

BAKELS DALGONA COOKIE

INGREDIENTS

Group A

Ingredient

[Bakels Shortbread Premix](#)

[BAKELS MARGARINE P](#)

KG

1.000

0.500

Total Weight: 1.500

Group B

Ingredient

[Pettinice RTR White Icing](#)

KG

1.000

Total Weight: 1.000

Group C

Ingredient

[BAKELS RTU CHOCOLATE GANACHE](#)

KG

0.500

Total Weight: 0.500

METHOD

1. Mix all ingredients (A) and knead until it form a dough and let it rest dough for 15mins.
2. After 15mins, roll-out the dough into 3mm thick then cut into your preference shape.
3. Bake at 160°C for 10mins.
4. Mix ingredient (B) with your preference color the rest for 10mins.

5. After 10mins, roll-out fondant into 3mm thick and cut according to the cookie shape.
6. Apply ingredient (C) on the cookie and place the fondant on top and it is ready to serve.