



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cookies, Filling, Icing & Topping



OCCASION

Afternoon Tea, Celebration, Festive, Summer



FINISHED PRODUCT

Biscuit, Cookies, Dessert, Sweet Food, Sweet Good

BLACK AND WHITE LAYER SHORTBREAD

INGREDIENTS

Group A1

Ingredient

[Bakels Shortbread Premix](#)

[BAKELS BUTTA BLENDS](#)

KG

0.250

0.125

Total Weight: 0.375

Group A2

Ingredient

[Bakels Shortbread Premix](#)

[BAKELS BUTTA BLENDS](#)

[APITO CHOCOLATE EMULCO](#)

KG

0.250

0.125

0.012

Total Weight: 0.387

Group A3

Ingredient

[Fino Dark Chocolate Button](#)

KG

0.050

Total Weight: 0.050

Group A4

Ingredient
Pistachio

KG
0.050

Total Weight: 0.050

METHOD

1. Beat all ingredients (A1) on medium speed until evenly combined.
2. Beat all ingredients (A2) on medium speed until evenly combined.
3. Roll both dough flat and stack the 2 dough mixture and use a cookie cutter to cut it out to your desired shape.
4. Then place the cut shaped dough on a baking tray and bake it at 200°C for 15mins then set it aside to cool.
5. Melted ingredient (A3) and draw lines on the shortbread then sprinkle ingredient (A4) and it is ready to be served.