



CHOCOLATE ALMOND COOKIES

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.400
Low Protein Flour	0.100
BAKELS BUTTA BLENDS	0.250
APITO CHOCOLATE EMULCO	0.020
Almond Nibs	0.100
Total Weight:	0.870

Group B

Ingredient	KG
White Chocolate (melted)	0.100
Almond (whole)	0.100
Total Weight:	0.200

METHOD

- Beat all ingredients (A) at medium speed for 2 minutes.
- Then divide it into 6gm round shape portions and press to flatten.
- Bake at 160°C for 15 minutes.
- Leave it to cool. Pipe some melted white chocolate and put a piece of whole almond on the surface.



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Festive



FINISHED PRODUCT

Biscuit, Cookies

Cara Penyediaan

- Pukul semua bahan-bahan (A) dengan kelajuan sederhana selama 2 minit.
- Kemudian bahagikannya kepada bentuk bulat 6gm dan ratakan doh.
- Bakar pada suhu 160°C selama 15 minit.
- Setelah siap dibakar, biarkan sehingga sejuk. Paipkan coklat putih yang telah dicairkan dan letakkan sebiji badam ke atas permukaan setiap biskut.