



CHOCOLATE STRAWBERRY SEMPERIT

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.400
Corn flour	0.100
BAKELS BUTTA BLENDS	0.250
Total Weight:	0.750

Group B

Ingredient	KG
APITO CHOCOLATE EMULCO	0.001
Total Weight:	0.001

Group C

Ingredient	KG
Bakels Strawberry Filling	0.001
Total Weight:	0.001

METHOD

1. Beat all the ingredients (A) on medium speed for 2 minutes.
2. Divide the dough into two parts and add ingredient (B) paste to one part.
3. Put the two doughs into separate piping bags.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cookies



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Biscuit, Cookies

4. Squeeze the Chocolate -flavored dough at the bottom of the baking dish, then add another layer on top of it.
5. Pipe same ingredient (C) the remaining dough on the surface.
6. Bake at 150°C for 15 minutes.