



FRUITY MATAHARI

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.500
Apito Butterscotch Paste	0.010
BAKELS BUTTA BLENDS	0.250
Total Weight:	0.760

Group B

Ingredient	KG
APITO BISCUIT MIX	0.500
BAKELS BUTTA BLENDS	0.180
Total Weight:	0.680

Group C

Ingredient	KG
Bakels Orange Filling	0.200
Bakels Strawberry Filling	0.200
Total Weight:	0.400

METHOD

1. Mix ingredients (A) in a mixing bowl with a whisk for 2 minutes at slow speed.



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Festive



FINISHED PRODUCT

Biscuit, Cookies

2. In a separate mixing bowl, mix ingredients (B) with a whisk for 2 minutes at slow speed until it form into crumbles.
 3. Roll out dough (A) in between parchment paper sheets to 5cm thickness, rest the dough in chiller for 15 minutes.
 4. Rest the dough in room temperature for a while before shaping.
 5. Egg wash the dough, then sprinkle crumble (mixture B) on top.
 6. Use round cutter (4cm diameter) to cut out the dough.
 7. Pipe ingredients (C) (fruit fillings) in the center of the dough cookies.
 8. Pre-heat the oven, bake at 160°C for 15 to 20 minutes until well baked.
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1. Campurkan bahan-bahan (A) dalam mangkuk pengadun dan pukul pukul selama 2 minit dengan kelajuan perlahan sehingga sebat.
2. Campurkan bahan-bahan (B) dalam mangkuk pengadun yang berasingan dan pukul selama 2 minit dengan kelajuan perlahan sehingga menjadi cumble.
3. Ratakan doh (A) di antara kepingan kertas parchment sehingga ketebalan 5cm. Letakkan doh dalam peti sejuk selama 15 minit.
4. Rehatkan doh dalam suhu bilik sebentar sebelum dibentuk. Sapu telur pada permukaan doh, kemudian taburkan crumble (adunan B) di atas.
5. Gunakan pemotong bulat (diameter 4 cm) untuk memotong doh.
6. Paip bahan (C) ke tengah-tengah doh yang telah dibentuk.
7. Panaskan ketuhar terlebih dahulu. Bakar pada suhu 160°C selama 15 hingga 20 minit sehingga masak.