



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Celebration,
Festive



FINISHED PRODUCT

Biscuit, Cookies

KOKOMIX BISCUITS

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.380
BAKELS BUTTA BLENDS	0.200
APITO CHOCOLATE EMULCO	0.020
Total Weight:	0.600

Group B

Ingredient	KG
APITO BISCUIT MIX	0.380
BAKELS BUTTA BLENDS	0.200
Chocolate cookie crumbs	0.050
Total Weight:	0.630

Group C: Decoration

Ingredient	KG
Chocolate cookie crumbs	0.100
Total Weight:	0.100

METHOD

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

2. Mix Ingredient (B) in a separate mixing bowl with whisk for 2 minutes at medium speed.
3. Roll out dough (A) between parchment paper sheets to 2cm thickness, rest the dough in chiller for 15 minutes.
4. Rest the dough in room temperature for a while before shaping.
5. Use round cutter (4 cm diameter) to cut out dough (A) and arrange neatly on a baking tray.
6. Use a star nozzle (6B) to pipe the dough (B) on top of the round-shape dough (A).
7. Sprinkle some ingredient (C) in the center of the cookie before bake.
8. Pre-heat the oven, bake at 160°C for 15 to 20 minutes until golden brown.

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1. Campurkan bahan-bahan (A) didalam mangkuk pengadun dan pukul selama 2 minit dengan kelajuan perlahan.
 2. Campurkan bahan-bahan (B) didalam mangkuk pengadun yang berasingan dan pukul selama 2 minit dengan kelajuan sederhana.
 3. Gulungkan adunan doh (A) biskut coklat diantara kepingan kertas parchment sehingga ketebalan 2cm. Letakkan doh dalam peti sejuk untuk 15 minit.
 4. Rehatkan doh dalam suhu bilik sebentar sebelum dibentuk. Gunakan pemotong bulat (diameter 4 cm) untuk memotong doh (A).
 5. Susun dengan kemas di atas dulang pembakar.
 6. Gunakan muncung bintang (6B) dan paip adunan doh (B) di atas doh (A) yang telah dipotong.
 7. Taburkan bahan (C) (serpihan biskut coklat) di tengah-tengah biskut sebelum dibakar.
 8. Panaskan ketuhar terlebih dahulu. Bakar pada suhu 160°C selama 15 hingga 20 minit atau sehingga perang keemasan.