



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Breads, Rolls, Pastry, Other
Products, Patisserie



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Sweet Food, Sweet Good



PANTXINETA

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.200
Cake Flour	0.050
Eggs	0.050
BAKELS BUTTA BLENDS	0.100
Total Weight:	0.400

Group B

Ingredient

BAKELS BAKE STABLE CUSTARD MIX

Water

BAKELS BUTTA BLENDS

Dairy Whipping Cream

Dried Cranberries (Chopped)

KG

0.250

0.400

0.050

0.100

0.080

Total Weight: 0.880

Group C

Ingredient

Almond Nibs

Bakels Sapphire Gold

KG

0.100

0.100

Total Weight: 0.200

METHOD

1. Beat all ingredients (A) on low speed for 2mins and set it aside.
2. Beat all ingredients (B) on medium speed for 2mins.
3. Roll pastry dough into 0.2cm thick and chill the dough for 20mins.
4. Use a round cutter to cut the dough after chilled.
5. Egg wash the dough and press it gently.
6. Pre-heat the oven at 180°C (top) and 170°C (bottom) and bake it for 25mins or until well-baked.
7. Finally, decorate to your desire preference using ingredients (C).