

Recipe No:
R779 - R779b

CHOCOLATE & HAZELNUT BISCOTTI

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	1.000
	Cocoa Powder	0.090
	Castor Sugar	0.840
	Salt	0.020
	HERCULES BAKING POWDER	0.020
2	Egg yolk	0.100
	Eggs	0.470
	Vanilla Essence No1	0.015
3	Hazelnuts	0.300
Total Weight		2.855

Method:

1. Blend Group 1 together for 1 minute on slow speed.
2. Slowly add Group 2 until mixed together.
3. Blend in Group 2 for 30 seconds on slow speed.
4. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll).
5. Bake at 160°C for 25-30 minutes.
6. Cool then cut into thin slices and bake at 140°C for 10-12 minutes.