

BUTTERSCOTCH AND CHOCOLATE ALMOND SMORES

OVERVIEW

19-101

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.500	100.00
Whole Eggs	0.188	37.60
BAKELS DAIRY BLEND	0.120	24.00
All Purpose Flour	0.033	6.60
Total Weight:	0.841	

Group 2

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.500	100.00
Whole Eggs	0.188	37.60
BAKELS DAIRY BLEND	0.120	24.00
All Purpose Flour	0.033	6.60
Total Weight:	0.841	

Group 3

Ingredient	KG	%
Gelatine	0.025	-
Water	0.125	-
White Sugar	0.500	-
Water	0.125	-
Total Weight:	0.775	

Group 4

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.600	-
Total Weight:	0.600	

Yield: 45pcs x 60g per pc

METHOD

How to do it:

Cookie dough

1. Place eggs, all purpose flour, butter and Premier Chocolate in a mixing bowl.
2. Blend using a paddle attachment for approximately 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Do the same for the group 2.
5. Deposit the chocolate cookie dough and butterscotch cookie dough in two separate piping bags.
6. Insert the two filled piping bags in one large piping bag.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

7. Pipe each cookie clockwise onto a prepared baking sheet.
8. Topped with toasted almonds.
9. Bake for 180°C at 25 minutes.

Marshmallows

1. Place sugar and water in a skillet and bring to soft boil stage (110 to 112°C).
2. Mix gelatin powder and cold water, and let it bloom.
3. Double boil the gelatin mixture until melted.
4. Transfer into a mixer and whip until it forms a meringue.
5. Gradually pour in the boiled sugar and continue mixing for 10 minutes.

Assembly

1. Pipe in approximately 15g of Dark Choco Fudge and prepared marshmallow onto 1 cookie.
2. Sandwich with another cookie.