



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

CHEESY JALAPEÑO BITES

OVERVIEW

20-032

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS SAVOURY MUFFIN MIX	0.650	100.00
Water (1)	0.260	40.00
Eggs	0.179	27.50
Oil	0.195	30.00
Refined Sugar	0.049	7.50
Jalapeño pepper (seeded and minced)	0.130	20.00
BAKELS PESTO BASE	0.041	6.25
Parmesan Cheese	0.130	20.00
Total Weight: 1.633		

Yield: 6 packs x 120g

METHOD

How to do it:

1. Place eggs and Bakels Savoury Muffin Mix in mixing bowl. ñ
2. Blend using cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on medium speed for 4 minutes.
4. Add oil and water, and mix for 2 minutes on medium speed.
5. Add jalapeños until well incorporated.
6. Deposit into greased and lined jelly roll pan, and bake at 180°C for 25 minutes, until toothpick comes out clean.
7. Cool completely, and slice into 1.5 to 2cm cubes.
8. Toss cut cake cubes with parmesan cheese. Spread on a clean baking sheet.
9. Re-bake at 150°C for 60 to 75 minutes, or until dry and crunchy.