

CHOCOLATE BROAS

OVERVIEW

06-009

INGREDIENTS

Group Broas

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.200	100.00
Eggs	0.180	90.00
Water	0.045	22.53
BRITE VANILLA EXTRA STRENGTH	0.003	1.53
Powdered sugar	-	-
Total Weight: 0.428		

Yield: 28 pieces. X 15g batter

METHOD

How to do it:

1. Whisk Pettina Chocolate Sponge Mix Complete, eggs, water and Brite Vanilla Extra Strength on high speed for 5 minutes.
2. Deposit batter in a piping bag.
3. On a silicone mat, pipe batter approximately 3-3.5" in length.
4. Using a sifter, dust powdered sugar on top of the broas.
5. Bake at 200°C for 20 minutes or until the broas is dry. Continue baking at 120°C for 30 minutes until broas is dry.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit