

CHOCOLATE LENGUA DE GATO

OVERVIEW

16-008

INGREDIENTS

Group Lengua

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.250	100.00
Salted Butter	0.150	60.00
Egg white	0.088	35.00
Total Weight: 0.488		

Yield: 97 pieces x 5 g

METHOD

How to do it:

1. Cream butter for 2 mins at low speed.
2. Add Pettina Chocolate Sponge Mix Complete and mix at low speed for 1 min.
3. Scrape down. Mix at medium speed for 2 mins.
4. Add egg whites and continue mixing at medium speed for 5 mins.
5. Deposit in piping bag with round piping tip (#12).
6. Pipe 3" long batter on a greased pan.
7. Bake at 180°C for 7 mins.
8. Remove baked cookies from the baking tray while still hot.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit