

CURRY-FLAVORED BISCUIT

OVERVIEW

16-021

INGREDIENTS

Group Biscuit

Ingredient	KG	%
APITO BISCUIT MIX	0.250	100.00
BAKELS MARGARINE SPECIAL	0.125	50.00
Curry Leaves	0.012	4.80
Total Weight: 0.387		

Yield: 35 pieces

METHOD

How to do it:

1. Preheat oven to 190°C.
2. Deep fry curry leaves and set aside until cooled down.
3. Blend Bakels Margarine Special until softened.
4. Add Apito Biscuit Mix and deep fried curry leaves into the mixing bowl.
5. Blend together for 2 minutes at medium speed. (Note: Overmixing will make the batter too soft.
6. Place 10 grams into the baking tray and flatten slightly.
7. Bake at 190°C for approximately 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit