



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit, Sweet Food, Sweet Good

DARK CHOCOLATE OATMEAL MADELEINE

OVERVIEW

19-033

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.250	100.00
Water	0.055	22.00
Whole Eggs	0.062	24.80
Oatmeal	0.030	12.00
BAKELS DAIRY BLEND	0.100	40.00
Total Weight:	0.497	

Group Coating

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.300	100.00
Total Weight:	0.300	

Yield: 20 g / 35 pieces

METHOD

How to do it:

1. Mix all Group 1 ingredients.
2. Deposit batter in Madeleine pan.
3. Bake it for 18 minutes at 180°C.
4. Let it cool.
5. Unmold from Madeleine pan, and chill.
6. Coat with melted NT white chocolate.
7. Design as desired.