

# GRAIN-CHOCOLATE MINI BISCOTTI

## OVERVIEW

10-108

## INGREDIENTS

### Group Cookies

Ingredient	KG	%
Bread Flour	0.241	100.00
FINO GRAIN BASE	0.058	24.00
Brown Sugar	0.149	62.00
Salt	0.001	0.60
Water	0.051	21.00
Whole Eggs	0.070	29.00
FINO DARK CHOCOLATE CHIPS	0.121	0.05
BRITE VANILLA EXTRA STRENGTH	0.003	1.20
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.024	10.00
Peanuts	0.084	35.00
Total Weight:		0.802

**Yield:** 61 x 13g dough

## METHOD

How to do it:

1. Soak Fino Grain Base in part of dough water for 5 minutes.
2. Using a paddle, beat sugar and eggs on high speed for 2 minutes.
3. Add all the remaining ingredients except for Fino Dark Chocolate Chips and peanuts until well-combined.
4. Fold in Fino Dark Chocolate Chips and peanuts.
5. Divide dough into 3 and shape into round logs in a flour-dusted table top.
6. Place in a well greased baking tray and pat the logs to a 1-inch thickness.
7. Bake at 180°C for 25 minutes.
8. Remove from the tray and cool. Cut diagonally into 20 slices per log.
9. Re-bake biscotti with cut-side down at 160°C for 7 minutes.
10. Turn cookies over and bake for another 7 minutes.
11. Remove from tray and cool.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies