

GREEN TEA COOKIES

OVERVIEW

17-086

INGREDIENTS

Group Cookies

Ingredient	KG	%
APITO BISCUIT MIX	0.150	100.00
BAKELS DAIRY BLEND	0.075	50.00
Matcha green tea	0.009	6.00
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.050	33.33
Almond slices	0.020	13.33

Total Weight: 0.304

Yield: 16 pieces at 14 grams

METHOD

How to do it:

1. Preheat oven to 180°C.
2. In a mixing bowl, mix together Apito Biscuit Mix, butter and Matcha green tea powder on low speed for 10-20 seconds.
3. Scrape. Continue mixing on high speed for 1-2 minutes or until consistency is pipable. Do not overmix.
4. Place in a piping bag with a nozzle tip.
5. Pipe rosettes on a greased and lined tray.
6. Bake at 180°C for 9-12 minutes.
7. Cool.
8. Melt white chocolate. Dip half of the cookies in the melted chocolate.
9. Sprinkle sliced almonds on top of the chocolate.
10. Let the chocolates harden. Serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies