

# 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