

LADY FINGER (CHOCOLATE)

OVERVIEW

17-083

INGREDIENTS

Group Biscuit

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.200	100.00
Eggs	0.200	100.00
Total Weight: 0.400		

Group Topping

Ingredient	KG	%
Powdered sugar	0.100	-
Total Weight: 0.100		

Yield: 70 pieces x 7g

METHOD

How to do it:

1. Whisk Pettina Chocolate Sponge Mix Complete and eggs on high speed for 5 minutes.
2. Deposit batter in a piping bag.
3. On a silicone mat, pipe batter approximately 3-3.5" in length.
4. Using a sifter, dust powdered sugar on top of the broas.
5. Bake at 200°C for 20 minutes or until the broas is dry. Continue baking at 120°C for 30 minutes until broas is dry.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit