



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Cookies



#### FINISHED PRODUCT

Biscuit, Cookies

## PEANUT MOCHA MERINGUE COOKIES

### OVERVIEW

19-026

### INGREDIENTS

#### Group Cookies

Ingredient	KG	%
BAKELS PAVLOVA MIX	0.059	100.00
Water	0.061	104.02
Refined Sugar	0.031	52.10
Peanuts	0.057	-
PETTINA NON-TEMPERING DARK CHOCOLATE	0.052	-
Powdered sugar	0.072	-
BAKELS ALKALIZED COCOA POWDER	0.010	-
APITO EXPRESSO PASTE	0.007	-
BRITE VANILLA EXTRA STRENGTH	0.003	-

**Total Weight:** 0.352

**Yield:** 50 pieces x 7g batter weight

## METHOD

How to do it:

1. Combine chopped peanuts and chopped Pettina Non Temp Dark Chocolate in a bowl. Set aside.
2. Sift powdered sugar and Bakels Alkalized Cocoa Powder into a bowl. Set aside.
3. Combine Pavlova Mix and water in a mixing bowl. Using a wire whisk, mix on low speed for 15 seconds.
4. Scrape down and mix on high speed for 2 minutes.
5. Gradually add sugar while mixing on low speed for 1 minute. Shift to high speed and mix for 1 minute or until stiff peaks are achieved.
6. Beat in Apito Espresso Paste and Brite Vanilla Extra Strength.
7. Using a large rubber spatula, fold in the powdered sugar-cocoa powder mixture until most streaks are gone, trying to deflate the foam as little as possible.
8. Lightly fold in the peanuts-chocolate mixture until just combined.
9. Transfer the mixture into a piping bag.
10. Pipe 7g batter onto flat sheets lined with silicone sheets.
11. Bake at 150°C for 10 minutes. Continue baking at 100°C for 1 hour.
12. Remove the flat sheets from the oven and let the meringue cookies stand at room temperature while on the flat sheets.