



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit, Cracker

PINEAPPLE FILLED WHEAT CRACKERS

INGREDIENTS

Group Biscuit

Ingredient	KG	%
APITO BISCUIT MIX	0.500	100.00
Unsalted Butter	0.125	25.00
Eggs	0.125	25.00
FINO MEAL BASE	0.100	20.00
Total Weight:	0.850	

Group Pineapple Jam

Ingredient	KG	%
Pineapple chunks	0.200	-
Sugar	0.200	-
Total Weight:	0.400	

Yield: 19 pieces

METHOD

How to do it:

Biscuit:

1. Place all ingredients in a mixing bowl.

2. Using a paddle, blend on low speed for approximately 2 minutes.
3. Sheet the dough to 4mm.
4. Cut into 7cm x 5cm rectangle.
5. Bake at 150°C until done.
6. Cool. Put 5g pineapple jam in between two crackers. Put another 5g pineapple jam on one side of the cracker. Cover with another cracker to make two layers of pineapple jam.

Pineapple Jam:

1. In a sauce pan, bring crushed pineapple chunks and sugar to a boil.
2. Boil for 20 minutes while stirring constantly until the jam thickens.