



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

UBE CASHEW NUT KISSES

INGREDIENTS

Group Kisses

| Ingredient | KG | % |
|----------------------------|-------|--------|
| BAKELS PAVLOVA MIX | 0.100 | 100.00 |
| Water | 0.104 | 104.00 |
| Refined Sugar | 0.052 | 52.00 |
| Cashew nuts | 0.360 | 360.00 |
| APITO UBE PASTE | 0.006 | 6.00 |
| Total Weight: 0.622 | | |

Yield: 40 pieces x 7-8g each

METHOD

How to do it:

1. Mix Bakels Pavlova Mix, water and Apito Ube Paste using wire whisk for 15 seconds at low speed.
2. Scrape then whisk for another 2 minutes at high speed.
3. Add sugar and whisk for 1 minute at low speed. Continue mixing for 1 minute at high speed.
4. Fold-in cashew nuts.
5. Pipe approximately 7-8g on a baking tray lined with baking paper.
6. Bake for about 1.5 to 2 hours at 100°C.