





Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

WHEATEN PINEAPPLE LEMON BUTTONS

INGREDIENTS

Group Bicuit

Ingredient	KG	%
APITO BISCUIT MIX	0.200	100.00
Unsalted Butter	0.033	16.50
Eggs	0.075	37.50
FINO MEAL BASE	0.070	35.00
APITO LEMON PASTE	0.005	-

Total Weight: 0.383

Group Pineapple Jam

Ingredient	KG	%
Pineapple	0.027	-
Sugar	0.021	-

Total Weight: 0.048

Yield: 95 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 1 minute.
- 3. Sheet the dough to 2mm.
- 4. Cut the dough using a 3cm diameter cookie cutter.
- 5. Place approximately 0.5g filling on the cut dough.
- 6. Cover the filling with another dough.
- 7. Seal sides and press center with a flower cutter.
- 8. Bake at 150°C until done.

Pineapple Jam:

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