



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery, Industry



OCCASION

Autumn, Winter



FINISHED PRODUCT

Confectionery

CRUNCHY CORN

INGREDIENTS

Group Shortbread

Ingredient	KG
Wheat flour	3.000
Sugar	1.000
Butter	2.000
Total Weight:	6.000

Group 1

Ingredient	KG
Bakels Light Truffle	-
Giant corn	-
Bakels Chockex Premium Light	-
Total Weight:	0.000

METHOD

1. Mix flour, sugar and butter to a shortpastry. Put in fridge to rest.
2. Roll out to 2 mm thickness and press out 5 cm rings. Bake in 160 degrees for 10 minutes to golden.
3. Pipe Light Truffel on the shortbread rings, dip in crushed roasted corn.
4. Cover it with Chockex Premium Light.