



RUBY ALMOND BISQUIT

INGREDIENTS

Group Almond base

Ingredient	KG
Almond paste	1.000
Sugar	0.500
Bakels Actiwhite	0.030
Water	0.300
Total Weight:	1.830

Group Filling

Ingredient	KG
Ruby Truffle	-
Total Weight:	0.000

Group Topping

Ingredient	KG
Bakels Chockex Premium Ruby	-
Total Weight:	0.000

METHOD

1. Almond bisquit: Mix water with Bakels Actiwhite and set aside for 20 minutes. Mix the almond paste and sugar with a paddle, add the egg white gently. Pipe desired sizes of the batter on a paperlined tray and bake for 10-12 minutes at



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Gluten free



FINISHED PRODUCT

Confectionery

190 degrees.

2. When the biscuits has cooled off, spread or pipe Bakels Ruby Truffle evenly on and cover with Chockex Premium Ruby.