



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Biscuit

SAFFRON BISCUIT

INGREDIENTS

Group Almond biscuit part 1

Ingredient	KG
Water	0.333
Bakels Actiwhite	0.033
Total Weight:	0.366

Group Almond biscuit part 2

Ingredient	KG
Almond paste	1.500
Sugar	0.625
Total Weight:	2.125

Group Topping

Ingredient	KG
Bakels Truffle White	0.200
Aromatic Saffron Extract	0.005
Bakels Chockex Premium White	-
Total Weight:	0.205

METHOD

1. Dissolve Bakels Actiwhite in water and let it swell.

2. Mix the almond paste and sugar with a paddle, then carefully add the Actiwhite-mixture and form a lump-free mass.
3. Pipe the desired size on a baking sheet and bake at 180°C for 10 minutes.
4. Once the bottoms has cooled, whisk Bakels White Truffle until fluffy and add Aromatic Saffron Extract.
5. Pipe the saffron truffle on top of the biscuit and dip in Chockex Non Temp Premium White.
6. Add some Bakels Saffron Straw on the top as decoration.