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DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Macaroons, Slices, Tart

MACAROON SLICE OR TARTS (USING ACTIWHITE)

INGREDIENTS

Group 1

Ingredient	KG
Peanuts (crushed)	0.600
Sugar	1.000
Water	0.350
Actiwhite	0.040
Coconut	0.100
Salt	0.010
Total Weight: 2.100	

METHOD

1. Heat all ingredients to approximately 40°C stirring well.
2. Remove from heat and allow to cool.
3. Spread on sweet paste base or pipe into tarts.
4. Oven temperature 180°C.
5. When cold cut slice into fingers.
6. This quantity is sufficient for one standard baking tray.