

## SPELT COOKIES

(storing dough) KO-557



### Mass:

- 1.000 kg Spelt Gingerbread Mix (2876)
- 1.000 kg Floriani Hazelnut Filling Soft (2902)
- 0.700 kg milk
- 0.300 kg honey
- 0.300 kg raw marzipan (soft)
- 3.300 kg mass

### Sugar Glaze:

- 1.000 kg Viennese Fondant (2485)
- 0.100 kg icing sugar
- 0.160 kg water (approx.)
- 1.260 kg sugar glaze

### Processing:

- Stirring Time:** 2 - 3 minutes at low speed
- Scaling Weight/Piece:** 0.050 - 0.100 kg
- Baking Temperature:** 220 - 200 °C
- Baking Time:** 8 - 10 minutes (depending on size)



### Preparation:

Stir ingredients for 2 - 3 minutes at a medium level. Pipemass in round shapes onto baking paper. Bake with open vent. Brush surface of spelt cookie with sugar glaze. Then thinly coat with heated Glaze Drops.

## OUR HEIDI CHEF SOLUTIONS FESTIVE OFFER

### Spelt Gingerbread mix 15kg

normal selling price 240.00 AED and a festive offer price of **228.00 AED**

### Floriani Hazelnut filling 10Kg bag

normal selling price 300.00 AED and a festive offer price of **285.00 AED**

### Viennese Spelt Cake Mix 15kg bag

normal selling price 375.00 AED and a festive offer price of **360.00 AED**



If you have any questions concerning our bakery ingredients, please feel free to contact us.