

# BISCUITS (3/7) - Nut flavours -



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# BISCUITS

## - Nut flavours -

### INGREDIENTS & SUPPLIERS

Spray dried glucose glucodry 385

UNIVAR / AU PEROU

### APPLICATION RECIPE

880938	Sugar	160.0 g
882478	Spray dried Glucose	70.4 g
880934	Flour	480.0 g
880935	Baking powder	4.0 g
330261	Salt	2.0 g
880946	Margarine	150.0 g
880939	Sunflower oil	47.0 g
	Water	86.6 g
	Flavour	QN



### OPERATIVE INSTRUCTIONS

- 1) In a large mixing bowl, combine powder ingredients: flour, sugar, glucose, baking powder and salt.
- 2) Add the margarine and sunflower oil.
- 3) Add some water to obtain a dough. Add the flavour and knead the dough (preferably with your hands).
- 4) Turn dough onto floured surface and cut out biscuits with a cutter.
- 5) Bake until biscuits are light gold on top, 7 minutes at 200°C.



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### FLAVOURS

#### *1/ Chestnut*

LA 05768/1 – Chestnut flavour  
Recommended dosage: 4g/Kg



#### *2/ Nut*

LA 05652/1 – Nut flavour  
Recommended dosage: 1.5g/Kg



#### *3/ Sweet almond*

LA 05700/1 – Sweet almond flavour  
Recommended dosage: 3g/Kg



#### *4/ Hazelnut*

LA 05630/3 – Hazelnut flavour  
Recommended dosage: 2.5g/Kg

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### FLAVOURS

#### *5/ Peanut*

LA 05701/1 – Peanut flavour  
Recommended dosage: 1g/Kg



#### *6/ Praline*

LA 10728 – Praline flavour  
Recommended dosage: 3g/Kg



#### *7/ Macaroon*

LA 06822 – Macaroon flavour  
Recommended dosage: 5.9g/Kg



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