



CRUNCHY CORN

INGREDIENTS

Group Shortbread

Ingredient

Wheat flour

Sugar

Butter

Group 1

Ingredient

Bakels Light Truffle

Giant corn

Bakels Chockex Premium Light

METHOD

1. Mix flour, sugar and butter to a shortpastry. Put in fridge to rest.
2. Roll out to 2 mm thickness and press out 5 cm rings. Bake in 160 degrees for 10 minutes to golden.
3. Pipe Light Truffel on the shortbread rings, dip in crushed roasted corn.
4. Cover it with Chockex Premium Light.



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery, Industry



OCCASION

Autumn, Winter



FINISHED PRODUCT

Confectionery

	KG
Wheat flour	3.000
Sugar	1.000
Butter	2.000
Total Weight:	6.000

	KG
<u>Bakels Light Truffle</u>	-
Giant corn	-
<u>Bakels Chockex Premium Light</u>	-
Total Weight:	0.000