

Mango Biscuits



Toofruit® Mango

N° 1557

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

1. Sweet Biscuit

Butter: 150 g	Flour: 350 g
Icing sugar: 200 g	Almond powder: 150 g
Egg: 1	Salt: 5 g
Egg yolk: 20 g	Milk powder: 20 g
Water: 30 g	

Soften the butter, add the icing sugar, and mix with a stand mixer using the paddle attachment.

Cream the mixture after adding the egg, yolk, and water.

Then add the flour, almond powder, salt, and milk powder, and knead again.

Refrigerate overnight. The next day, roll out the dough to 3-4 mm thickness and cut into squares using a fluted cutter.

Place on a baking tray and bake for 25-30 minutes at 150°C. Remove the biscuits from the oven when they are evenly golden.

2. Mango coating

White chocolate: 1000 g	Toofruit® Mango: 200 g
Cocoa butter: 120 g	

Grind the ingredients, melt them, then cool to the desired temperature and warm slightly. Mold the bars.