



- ✓ **Intense chocolate flavor and aroma**
- ✓ **moist and soft interior preserving freshness for a long time**

CONFECTIONERY MIXES



CHOCOLATE COOKIES

CONFECTIONERY MIX

for making chocolate cookies

CHOCOLATE COOKIES is a mix for making cookies with a moist and soft interior ensuring long-lasting freshness. Cookies are large, irregularly cracked from the outside - which gives them an attractive appearance. They are characterized by the depth of intense chocolate flavor and aroma. This is a natural product.

An additional advantage of **CHOCOLATE COOKIES** mix is the possibility of freedom in creation of recipes. In order to vary and enhance the taste of the final product pieces of chocolate, nuts or raisins can be added to the base mix.

DIRECTIONS FOR USE

100% of the mix without flour.

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

10 kg bag

CAUTION: May contain traces of: eggs and derivatives, sesame.


LESAFFRE

CHOCOLATE COOKIES

CONFECTIONERY MIX

for making chocolate cookies



ADVANTAGES

- ✓ *intense chocolate flavor and aroma*
- ✓ *perfect proportions of natural ingredients*
- ✓ *original recipe with the possibility of free creation*
- ✓ *unique structure and moist*
- ✓ *simple and fast to prepare*



CONFECTIONERY MIXES

RECIPE

Chocolate Cookies Mix	1 000 g
Margarine/butter	100 g
Eggs	100 g
Oil	100 g
Water	60 g
*Pieces of thermostable white chocolate	120 g
*Pieces of thermostable milk chocolate	120 g
Mixing	4'

Method:

Slightly soften margarine and get rid of lumps. Add all the remaining dough ingredients and mix to a uniform consistency with a flat whisk for about 4 minutes at slow speed. Add pieces of thermostable chocolate one minute before the end of mixing. Form the dough into balls or a roll which then cut into discs. Put on a baking sheet lined with paper and bake.

Suggested weight: 60-80 g

* optionally you can add chunks of chocolate, dried fruit, nuts.

Baking temperature: 180-200°C (baking temperature of sponge-fatty cakes)

Baking time: 13 – 15 min.



INVENTIS
CREATIVE BAKING SOLUTIONS

Inventis is a complete range for baking bread and confectionery products. It allows for creation of varied and tasty recipes for which imagination is the only limit.

Inventis is a great tool to ensure customer satisfaction.

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