

CONFECTIONERY

Rosemary and White Chocolate Cookies using MELLA-COOKIES



Rosemary and white chocolate cookies:

MELLA-COOKIES	1.000 kg
Butter	0.350 kg
Rosemary, ground	0.002 kg
Water, approx.	0.070 l
Chocolate chunks, white	0.150 kg
Cashew nuts	0.100 kg
Flaked salt	0.005 kg
Total weight	1.677 kg

Mixing time:	Mix the tempered ingredients, apart from the chocolate chunks, into a homogeneous dough. Gradually add the chocolate chunks towards the end.
Scaling weight:	0.075 kg
Baking temperature:	200° C
Baking time:	approx. 10 minutes
Instructions for use:	Divide into pieces with the help of an ice-cream scoop. Roughly chop the cashew nuts and mix with the flaked salt. Place the dough pieces on a tray laid out with baking paper, sprinkle with the cashew nuts and bake.

Goat's cheese mousse:

Cream	0.750 kg
Goat's cream cheese	0.090 kg
Salt	as required
Pepper	as required
Total weight	0.840 kg

Instructions for use: Whip the cream until stiff and beat with the goat's cream cheese. Carefully lift the cream under the goat's cream cheese mass and season with the salt and pepper.

Salted caramel:

DREIDOPPEL BUTTERKARAMELL	0.300 kg
Flaked salt	0.010 kg
Total weight	0.310 kg

Instructions for use: Heat the butter caramel and mix with the flaked salt.

Amounts for 10 pieces:

Cookies	20 pieces
Figs	10 pieces
Goat's cheese mousse	0.840 kg
Salted caramel	0.310 kg