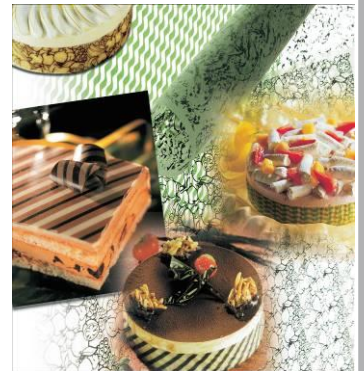


Joconde Biscuit

Recipe for decor sponge.

Butter, melted	0.300 kg
Powdered Sugar, sieved	0.300 kg
Flour, sieved	0.170 kg
Cocoa	0.070 kg
Egg white	0.220 kg



Preparation

Blend melted Butter and powdered Sugar in a mixing Bowl. Add slowly Egg whites. Sieve Over Flour and Cocoa and blend to a smooth paste. Spread this mixture on Sheet Pans lined out with Silpat Mats or Baking Paper and freeze until needed.



Marguerite

Ingredients	Weight
Almond, ground	0.200 kg
Sugar	0.200 kg
Egg Yolks	0.080 kg
Egg	0.250 kg
Butter, melted	0.060 kg
Flour	0.160 kg
Egg whites	0.360 kg
Sugar	0.130 kg

Preparation Instructions

1. Mix Almond with Egg yolks, egg, sugar, flour and butter
2. Whip Egg Whites with Sugar and blend in.
3. Weigh about 500 g on a tray of 60 x 40 cm.
4. Bake at 240 Celsius for 4 to 5 Minutes.
5. Remove from pan after baking immediately

www.csmbakerysolutions.com

CSM Bakery Solutions
International Operations
Theodor-Heuss-Allee 8
28215 Bremen/Germany

tel: +49 421 3502 200
fax: +49 421 3502 232
email: Info.international@csmbakerysolutions.com