

Pineapple Almond Biscotti



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Sugar, baker's special	527	66.29	23.41
Flour, pastry (2)	454	57.14	20.18
Butter	304	38.29	13.52
Almonds, sliced or whole	227	28.57	10.09
Flour, white whole wheat	182	22.86	8.07
Pineapple, dried	182	22.86	8.07
Flour, pastry (1)	159	20.00	7.06
Water	109	13.71	4.78
Rehydrated buttermilk (1)	55	na	na
Rehydrated buttermilk (2)	34	na	na
Pineapple extract	23	2.86	1.01
Baking powder*	18	2.29	0.81
Whey protein concentrate, 87% protein (WPC 87)	16	2.00	0.70
Milk protein concentrate, 80 % protein (MPC 80)	16	2.00	0.70
Nonfat buttermilk powder	7	0.86	0.30
Salt	7	0.86	0.30
Lemon peel	5	0.57	0.20
Total			100.00

*Use a no sodium aluminum phosphate baking powder only

NUTRITIONAL CONTENT

Per 100g	
Calories	420kcal
Total Fat	15g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	30mg
Total Carbohydrates	69g
Dietary Fiber	4g
Sugars	34g
Protein	6g
Calcium	60mg
Magnesium	7mg
Phosphorus	179mg
Potassium	230mg
Sodium	220mg
Iron	2mg
Vitamin A	336IU
Vitamin C	0mg

PREPARATION

- Toast almonds in a 93°C (200°F) oven for 15-30 minutes, stirring occasionally, or until nuts turn a light eggshell color.**
- Coarse chop all nuts together in food processor or nut grinder. Set nuts aside to cool.**
- In a separate container, mix the buttermilk powder and the water to make rehydrated buttermilk. Set aside.**
- In a mixer bowl fitted with a paddle attachment cream together MPC 87, MPC 80, white whole wheat flour, butter, sugar, pastry flour (1), and rehydrated buttermilk (1) until light and fluffy or approximately 10 minutes on a medium speed. spread the additional parmesan on the dough.**

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PREPARATION

(continues)

- Mix in remaining rehydrated milk (2) until the liquid is well incorporated. Scrape bowl several times during this process, taking great care to scrape under the paddle on the bottom of the bowl.
- Add almond and pineapple extract, mix until well incorporated. Scrape down sides and bottom of bowl well before proceeding.
- Add remaining pastry flour (2), salt and baking soda. Mix quickly by pulsing the mixer off and on stopping as soon as no crumbs remain on the bottom of the mixing bowl
- Add toasted almonds and dried pineapple. Mix and stop mixer several times to disburse nuts evenly though out the dough. (Do not over mix).
- Use parchment-lined half sheet pans 33 x 45 cm (13 x 18"). Scale dough at 454 g (1 lb). Mold dough into 2.5 cm (1") rounded squared logs.
- When forming the dough logs, the dough must touch both ends of the longest dimension of the baking sheet to give uniformity to the log sizes and the finished biscotti.
- Form the logs in place on the parchment or Silpat-lined pan by using the squeeze, not rolling method.
- Do not move the logs by picking them up after forming. They must be gently rolled into place, two rows to a pan, 7.6 cm (3") apart.
- Biscotti logs do not need to be baked immediately. A time laps of 30 minutes is acceptable. In case the total formula will not fit into the oven at one time, they can be baked in two batches.
- Bake at 157°C (315° F) for 15-22 minutes, or until very light brown. Logs should be semi-firm to the touch and will have split lengthwise from end to end before they are ready to be removed from the oven.
- Remove from oven. Let biscotti rest at room temperature, approximately 25 minutes before slicing.
- Use a heavy pizza type, long, non-serrated knife for cutting.
- For blunt-ended biscotti simply cut each slice 1.9 cm (0.75") in thickness and place the ends of the biscotti logs in a container to be re-combined with next batch. For diagonal biscotti, cut each log in the center at desired angle. Secure log with hand and slice diagonally in 1.9 cm (0.75") thick pieces next to the stabilizing hand.
- After cutting, proceed with second bake, which may be delayed up to 3 hours.
- Carefully place on baking sheet, leaving a 6.4 mm (0.25") between each slice. When pan is filled, return to a cool oven, maximum temperature of 93°C (200°F), for 25 minutes to 1 hour.
- Turn off oven, open door slightly for maximum moisture dissipation. Leave biscotti in oven for 1 hour and up to 12 hours.
- Biscotti are done when it is firm to the touch. If there is any give at all (sponginess), bake at 93°C (200°F) for 20-30 minutes longer, taking care to not incur additional browning.
- Cool to room temperature for at least 5 hours before before packaging.

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.