

Peppero Sticks

(Mauri Classic Chocolate Cookie Mix)



	Weight (gm)
Mauri Classic Chocolate Cookies Mix	500
Butter	180
Water	55
Coating	
Dark Chocolate	400
Almond nibs (toasted)	200

1. Using paddle attachment, blend all the ingredients at low speed for 1 min or until dough is formed.
2. Roll out dough onto a parchment paper to desired thickness. Place it on a tray and keep in freezer to harden (about 15 - 20 mins).
3. Remove from freezer and slice the dough into thin strips of desired length.
4. Place strips onto trays and bake at 175°C for about 11 - 13 mins. Baking time depends on thickness of the sticks.
5. Remove from oven and let it.
6. Melt dark chocolate and put it into a jar. Dip cookie stick into the chocolate and sprinkle some toasted almond nibs on top.
7. Let it set before keeping into air-tight container.

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