



# Food For Thought Recipe and Allergen Card

## Ginger Biscuits

100 Portions

Ingredient	Hannah Product Code	Quantity
Plain Flour	D200205	1.5kg
Demerara Sugar	D001206	500g
Caster Sugar	D001146	500g
Marj	C000266	1kg
Baking Powder	D001685	100g
Ginger	D001166	25g

### RECIPE METHOD – ALLERGENS

1. Combine all of the ingredients in a planetary mixer on slow
2. Once the dough has come together, turn the machine off – do not over mix
3. Allow to rest in the fridge for 1 hour
4. Roll out thinly and cut into rounds using a cutter
5. Grease baking trays
6. Place the biscuits allowing room for them to spread slightly
7. Cook at 170°C for about 10 minutes or until lightly golden

The allergens highlighted in <b>RED</b> are present in this dish
Allergens:
Cereals : <b>Wheat</b> Rye Barley Oats Spelt Kamut
<b>Milk</b>
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...