

# Savory Sesame Caper Biscotti



## INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Flour, pastry (1)	454	51.28	23.98
Water	363	41.03	19.18
Flour, pastry (2)	341	38.46	17.99
<b>Butter</b>	<b>114</b>	<b>12.82</b>	<b>6.00</b>
Flour, white, whole wheat	91	10.26	4.80
<b>Rehydrated milk (1)</b>	<b>91</b>	<b>na</b>	<b>na</b>
Sesame seeds, white	91	10.26	4.80
Sugar, baker's special	68	7.69	3.60
Capers, dried	45	5.13	2.40
Flax seeds	45	5.13	2.40
Sesame seeds, black	45	5.13	2.40
<b>Milk, powdered</b>	<b>23</b>	<b>2.56</b>	<b>1.20</b>
Salt	23	2.56	1.20
Baking powder*	23	2.56	1.20
Chili oil, hot	18	2.05	0.96
<b>Whey protein concentrate, 87% protein (WPC 87)</b>	<b>16</b>	<b>1.79</b>	<b>0.84</b>
<b>Milk protein concentrate, 80% protein (MPC 80)</b>	<b>16</b>	<b>1.79</b>	<b>0.84</b>
Baking soda	11	1.28	0.60
Rehydrated milk (2)	5	n/a	n/a
Chili flakes	2	0.26	0.12

### WPC 34 Wash Recipe

Water	91	n/a	94.79
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>5</b>	<b>n/a</b>	<b>5.21</b>
<b>Total</b>			<b>100.00</b>

\*Use a no sodium aluminum phosphate baking powder only

## PREPARATION

1. **Toast capers in 93°C (200°F) oven for 15-30 minutes, stirring occasionally, or until they are dry.**
2. **In a fry pan over medium heat, toast the white sesame seeds, black sesame seeds and the flax seeds together until they begin to turn light brown. Remove from heat and allow to cool.**
3. **Set capers and seeds aside to cool.**
4. **In a separate container, mix the powdered milk and the water to make rehydrated milk. Set aside.**

## NUTRITIONAL CONTENT


Per 100g	
<b>Calories</b>	420kcal
<b>Total Fat</b>	14g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	20mg
<b>Total Carbohydrates</b>	62g
Dietary Fiber	4g
Sugars	6g
<b>Protein</b>	11g
Calcium	151mg
Magnesium	15mg
Phosphorus	241mg
Potassium	330mg
Sodium	940mg
Iron	2mg
Vitamin A	279IU
Vitamin C	0mg

# Savory Sesame Caper Biscotti

## PREPARATION

(continues)

- In a mixer bowl fitted with a paddle attachment cream together WPC 87, MPC 80, white whole wheat flour, butter, sugar, pastry flour, chili oil and rehydrated milk (1) until ingredients are light and fluffy or approximately 10 minutes on a medium speed.
- 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. This should take about 4 minutes mixing time.
- Add remaining pastry flour, salt, baking soda and baking powder. Mix quickly by pulsing the mixer off and on stopping as soon as no crumbs remain on the bottom of the mixing bowl.
- Add the cooled chili flakes, capers and seeds. Mix and stop mixer several times to disburse the ingredients evenly though out the dough. (Do not over mix).
- Use parchment or Silpat-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. Flatten to 1.9 cm (0.75") height.
- 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.
- Brush each log with a WPC 34 wash.
- Sprinkle sea salt and black sesame seeds on the top of each log. Cut lengthwise down the center of each log before placing in the oven.
- 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 163°C (325° F) for 20-30 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 6.4 mm (0.25") between each slice. When pan is filled, return to a cool oven with a 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 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.