

MOCHA MELTING MOMENTS



FOOD SERVICE



Buttery biscuits enriched with coffee and chocolate then sandwiched together with a maple and coffee buttercream. An indulgent biscuit treat that partners well with coffee.

Customer Services Phone 0800 800 617

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MOCHA MELTING MOMENTS



FOOD SERVICE

SERVES 10

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
250g	butter, softened	\$0.00778	\$1.95
75g	Chelsea Icing Sugar (½ cup)	\$0.00268	\$0.20
10ml	freshly made espresso coffee (2 tsp)	\$0.30000	\$0.20
150g	plain flour (1 cup + 2 Tbsp)	\$0.00157	\$0.24
45g	cocoa powder (½ cup)	\$0.00807	\$0.36
65g	cornflour (½ cup)	\$0.00286	\$0.19
1.5g	baking powder (½ tsp)	\$0.00718	\$0.01
Filling			
50g	butter, softened	\$0.00778	\$0.39
135g	Chelsea Icing Sugar , sifted (1 cup)	\$0.00268	\$0.36
38g	Chelsea Maple Flavoured Syrup (2 Tbsp)	\$0.00700	\$0.27
5ml	freshly made espresso (1 tsp)	\$0.30000	\$0.10

METHOD

Preheat the oven to 160°C. Line 2-3 oven trays with baking paper.

Cream the butter and sugar with an electric beater until light and fluffy. Mix in the espresso coffee. Sift over the flour, cocoa, cornflour and baking powder. Using a spatula, gently fold together. The mixture will form a soft dough.

Take large tablespoonfuls of the mixture and, using wet hands, form into 20 balls. Place on the prepared oven trays. Flatten each ball slightly with a wet fork. Bake for 20-25 minutes until firm. Leave to cool on the trays for five minutes before transferring to a cooling rack.

Filling: Mix all the ingredients together until light and creamy. Pair up biscuits so they are evenly matched in size. Spread a little filling onto one biscuit, sandwich together with the matching biscuit. Repeat with remainder.

KEY POINTS TO REMEMBER:

VARIATIONS

- Fill with plain maple buttercream (make as above but omit espresso).

PROFIT

- Cost of goods per portion is around \$0.43 to make. A minimum selling price of \$1.63 including GST will return 70% gross profit.
- Remember to add the cost of any accompaniments to the selling price.

NUTRITION

- Contains gluten (wheat flour), caffeine and dairy (butter).

SERVICE

- This recipe can easily be doubled.
- Plain biscuits can be frozen and filled once thawed.
- Presentation: pile biscuits up high on a glass cake stand and cover with a dome and display on the counter near the till as an impulse item.
- Makes a perfect accompaniment with coffee.
- Make mini versions for catering or package in cellophane bags as takeaway treat/gift.

TOTAL COST	\$4.26
COST PER PORTION	\$0.43
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE **\$1.63**
(per portion)

Costs based on average wholesale prices at Sept 2014



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