

HBS

Dough Enhancers



PESTO PASTE

HBS Pesto paste is a confectionery paste used for flavoring dough. It has a dark green color, a mildly sweet taste, and a characteristic aroma of a spice blend with visible spice particles.

Product Benefits:

- ✓ Product flavoring
- ✓ Purchasing optimization
- ✓ Well-balanced taste
- ✓ Does not color the dough
- ✓ Long shelf life

Ingredient list:

Water, glucose syrup, humectant – glycerin, modified starch, spice mix (basil 3%, garlic powder 3%), **flavorings** (contains **milk**), table salt, acid – tartaric acid, preservative – potassium sorbate.

The product contains allergens.



Sample recipe for biscuits with HBS Pesto paste

Recipe for biscuits with 5% Pesto paste	Ingredients for 1 kg (g):	Ingredients for 0,5 kg (g):
Whole wheat flour	180	90
Wheat flour type 500	400	200
Baking powder	20	10
Margarine spread	150	75
Refined sunflower oil	120	60
Water	64	32
HBS dough enhancer Pesto paste	50	25
Sugar	2	1
Salt	14	7
Σ	1000	500

Recipe for biscuits with 10% Pesto paste	Ingredients for 1 kg (g):	Ingredients for 0,5 kg (g):
Whole wheat flour	170	85
Wheat flour type 500	380	190
Baking powder	20	10
Margarine spread	124	62
Refined sunflower oil	125	62,5
Water	63	31,5
HBS dough enhancer Pesto paste	100	50
Sugar	4	2
Salt	14	7
Σ	1000	500

Preparation Process:

1. Pour flour, baking powder, sugar and salt into a mixing bowl, then mix all the dry ingredients so that they are evenly distributed.
2. Melt margarine, then mix it in a separate glass with oil, water and pesto paste.
3. Turn on the mixer to mix slowly, then gradually pour the liquid ingredients into the bowl with the dry ingredients, so that they are combined.
4. When the ingredients are combined, increase the speed of the mixer and let the dough knead for about 5 minutes.
5. Leave the dough to rest for 1 hour at room temperature (not in the refrigerator, because the dough is shaped through a biscuit machine), then shape it into the desired shapes using a biscuit machine* or a rolling pin and a rolling pin.
6. Bake the biscuit for 8 minutes at 180C in a preheated oven.**

*Used biscuit machine: <https://www.marcat.it/en/products/biscuits-classic>
From 0,5 kg of dough, this machine produces about 33 biscuits.

**The baking time may vary by a few minutes depending on the power of the oven and the selected size and shape of the biscuit.

