

Slices - Coconut

Recipe No:
R702 - R702b

KOKOMIX SLICES

USING PETTINA KOKOMIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	PETTINA KOKOMIX	2.000	51.3%
	Water	1.400	35.9%
	Crushed Nuts	0.500	12.8%
	APITO RASPBERRY PASTE (as desired)	0.000	
Total Weight		3.900	

Method: 1. Place ingredients in mixing bowl
2. Blend together with beater for approximately 3 minutes on second speed
3. Line a standard baking tray with sweet paste prepared from recipe R520a using MORAH CAKE and BALEC
4. Spread with thin layer of raspberry jam.
5. Cover with the made up PETTINA KOKOMIX
6. Bake at 120°C for approximately 60 minutes
7. Cool then ice with BAKELS RTU WHITE ICING flavoured with RASPBERRY PASTE and sprinkle with chopped nuts or coconut.

Notes: Other fruit and flavours may be added as desired.
Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.