



Slices - Coconut

Recipe No:
R702 - R702e

BAROSSA LEMON & CURRANT SLICE

USING [PETTINA KOKOMIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.400	13.1%
	Water	0.300	9.8%
	PETTINA KOKOMIX	1.500	49.3%
2	BAKELS LEMON CURD FILLING	0.425	13.9%
	Currants	0.425	13.9%
Total Weight		3.050	

Method: 1. Place Group 1 in mixing bowl in recipe order
2. Blend on slow speed until smooth
3. Add Group 2 and mix on slow speed until mixed through
4. Spread on lightly prebaked sweet paste sheet prepared for recipe R520a using MORAH CAKE and BALEC that has already been spread with raspberry jam.
5. Oven temperature 180°C.
6. When cold, cut into fingers

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.