

## Slices - Coconut

Recipe No: R702 - R702k

## **JAFFA SLICE**

## USING PETTINA KOKOMIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	PETTINA KOKOMIX	3.000	69%
	Water	1.200	27.6%
	APITO ORANGE PASTE	0.150	3.4%

Total Weight 4.350

**Method:** 1. Place into mixing bowl.

- 2. Blend together with beater for 3 minutes on second speed.
- 3. Do not over mix.
- 4. Line a standard baking tray with Sweet Paste using Recipe No. R520a.
- 5. Prebake.
- 6. Evenly spread filling on Sweet Paste sheet.
- 7. Bake at 180°C for approximately 15 minutes.
- 8. Cool then ice using PETTINICE RTU CHOCOLATE ICING or PETTINICE RTU WHITE ICING flavoured with APITO Flavouring Paste.
- 9. Decorate with flaked CHOCKEX SUPREME or nuts.
- 10. Cut to desired shapes.

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

**Yield:** One standard baking tray.