



Cakes and Muffins - Sponge Premixes

Cakes and Muffins - Slices

Recipe No:

R303 - R303f

COCONUT ROUGH SLICE

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	MORAH CONTINENTAL	0.250
	PETTINA SPONGE SUPREME	1.250
	Water	0.400
	Eggs 6	0.460

Total Weight	2.360
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- Method:**
1. Blend all ingredients together for 1 minute on first speed.
 2. Scrape down.
 3. Blend for 6 minutes on second speed.
 4. Spread in a standard prepared baking tray
 5. Bake at 190°C (375°F) for about 25 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
For raspberry flavoured topping substitute 18g APITO CHOCOLATE PASTE with 2g APITO RASPBERRY PASTE.

Yield: One Standard Baking Tray