

Slices - Coconut

Recipe No:
R702 - R702h

ALMOND SLICEUSING [PETTINA KOKOMIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	PETTINA KOKOMIX	3.000	67.3%
	Cold Water	1.200	26.9%
	Sliced Almonds	0.150	3.4%
	Almond Essence	0.010	0.25%
2	Sliced Almonds	0.100	2.3%

Total Weight	4.460
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Method:

1. Line tray with a thin layer of sweet pastry, approximately 3mm thick.
2. Apply a layer of Apricot Jam evenly over the sweet pastry base.
3. Blend Group 1 together on slow speed for 3 minutes.
4. Spread Group 1 on top of the Apricot Jam evenly.
5. Top evenly with Group 2.
6. Bake at 170°C for approximately 45-50 minutes.
7. Leave to cool before cutting.

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

Yield: One Standard Baking Tray