

Slices - Coconut

Recipe No:
R702 - R702i

LOUISE SLICE

USING PETTINA KOKOMIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	PETTINA KOKOMIX	3.000	33.9%
	Cold Water	1.200	13.6%
2	PETTINA KOKOMIX	3.000	33.9%
	Cold Water	1.200	13.6%
3	Apricot Jam	0.450	5%
Total Weight		8.850	

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. Using a plain piping nozzle pipe Group 2 on top of Group 1 in diagonal lines leaving slight separation between lines.
6. Bake at 170°C for approximately 40-45 minutes.
7. While still hot pipe Group 3 in thin lines I the gaps between Group 2.
8. Allow to set and go cold before cutting

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

Yield: One Standard Baking Tray