

Slices - Coconut

Recipe No: R702 - R702f

KOKOMIX SLICE - APRICOT TOPPING

USING PETTINA KOKOMIX

<u>Group</u>	Ingredient	KG	
1	MORAH CAKE or Butter	0.375	13%
	Water	0.325	11.2%
2	PETTINA KOKOMIX	1.125	38.9%
	NZB ICING SUGAR	0.750	26%
	Dried Apricots (chopped)	0.300	10.4%
	APITO APRICOT PASTE	0.015	0.2%

Total Weight 2.890

Method: 1. Bring Group 1 to boil in saucepan

- 2. Place Group 2 ingredients in mixing bowl
- 3. Add Group 1
- 4. Blend together with beater for approximately 3 minutes on second speed
- 5. Spread on lightly prebaked sweet paste sheet prepared for recipe R520a using MORAH CAKE and BALEC that has already been spread with NZB RASPBERRY JAM SPREAD
- 6. Leave plain or sprinkle with chopped nuts or drizzle with CHOCKEX SUPREME
- 7. Let set then cut to desired size.

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

Yield: one standard baking tray