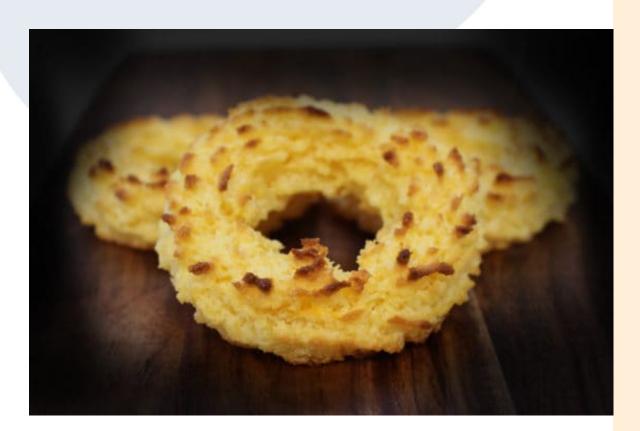


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PETTINA KOKOMIX

OVERVIEW

Pettina Kokomix is a complete mix, requiring only the addition of cold water for the production of delicious coconut lines. Finished goods are top quality, moist eating and hold their shape, with a delicious coconut flavour. Suitable for Coconut drops, coconut slice, macaroons.

INGREDIENTS

Coconut (preservative (223 sulphites)), Sugar, Wheat Flour, Milk Solids, Thickener (1422), Raising agents (450, 500), Vegetable gum (401), Natural Flavour, Natural Colours (100, 160c)

PACKAGING

Code 385002

Size 10 KG **Type** Bag Palletisation



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NUTRITIONAL INFORMATION

| Туре | Value |
|-----------------------|----------|
| Energy (kJ) | 2,220.00 |
| Protein (g) | 4.60 |
| Fat- Total g | 31.90 |
| Fat - Saturated g | 28.00 |
| Carbohydrate (g) | 53.10 |
| Carbohydrate-Sugars g | 42.90 |
| Dietary Fibre g | 7.40 |
| Sodium mg | 143.00 |

METHOD

| Group 1 | |
|--------------------------------|---------------------|
| Ingredient | KG |
| Pettina Kokomix | 3.000 |
| Water (Variable) | 1.200 |
| Sliced Almonds | 0.150 |
| Apito Imitation Almond Essence | 0.010 |
| | Total Weight: 4.360 |

YIELD

The above recipe is suitable for one standard baking tray. Suggested decoration: Dust with 424001 PETTINICE DUSTING SUGAR or 422502 BAKELS ICING SUGAR MIXTURE or leave plain

DESCRIPTION

ALMOND DELIGHT SLICE - (Using Pettina Kokomix) 1. Par bake a Sweet Shortpaste Sheet (Recipe No. 16608A) 2. Spread a thin layer of APRICOT FILLING 3. Place all ingredients in mixing bowl 4. Blend on 2nd speed for approximately 3 minutes 5. Spread mixture over prepared Shortbread Sheet 6. Sprinkle approximately 50g sliced almonds on top of slice 7. Bake at oven temperature 180°C 8. Allow to cool completely prior to decorating

