



CATEGORY

Patisserie



FINISHED PRODUCT

Slices

ALMOND DELIGHT SLICE

OVERVIEW

Using Pettina Kokomix, a complete mix for coconut drops, coconut slice, macaroons and requires only the addition of water.

INGREDIENTS

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.

METHOD

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