

BAROSSA SLICE (USING PETTINA KOKOMIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Kokomix	2.000
Egg	0.530
Water (Variable)	0.270
Total Weight:	2.800

Group 2

Ingredient	KG
Fil-O-Fine Fruit Mince	2.000
Total Weight:	2.000

METHOD

1. Par bake a Sweet Shortpaste Sheet.
2. Spread a thin layer of 418251 BAKELS RASPLUM FILLING.
3. Place all Group 1 ingredients in mixing bowl.
4. Blend on low speed until smooth.
5. Scrape down.
6. Add Group 2 and mix on slow speed until clear.
7. Spread mixture over prepared Shortbread Sheet.
8. Bake at oven temperature 180°C.
9. Cut into desired slice sizes when cold.

Notes: The above recipe is suitable for one standard baking tray.

For a cheaper slice substitute egg with water.

Suggested decoration: Dust with 424001 PETTINICE DUSTING SUGAR or 422502 BAKELS ICING SUGAR MIXTURE or leave plain.

Christmas time may be iced with 425100 BAKELS WHITE FONDANT and decorated with piped holly.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices