

CARROT AND APPLE SLICE (USING PETTINA KOKOMIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	0.500
Egg	0.200
Apple (diced)	0.600
Carrot (grated)	0.600
Cinnamon	0.020
Total Weight: 4.920	

METHOD

1. Mix with beater on 2nd speed for 3 minutes.
2. Spread on par-baked SWEETPASTE sheet with jam.
3. Oven temperature 180°C until the PETTINA KOKOMIX is a golden brown.
4. Ice with lemon icing and decorate with RTR carrot and green icing leaf.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices