



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices

CHERRY COCONUT SLICE (USING BAKELS NEUTRAL HEDGEHOG SLICE)

INGREDIENTS

Group 1	
Ingredient	KG
Neutral Hedgehog Slice Mix	2.000
Cake Margarine - Medium Grade	0.400
Water (Variable)	0.200
Total Weight: 2.600	
Group 2	
Ingredient	KG
Red Glace Cherries	0.300
Coconut (fine)	0.100
Total Weight: 0.400	
Group 3	
Ingredient	KG
Bakels White Truffle Mix	0.500
Total Weight: 0.500	

METHOD

1. Melt cake margarine and blend Group 1.
2. When Group 1 is combined, add Group 2 and mix until evenly mixed.
3. Place mix into half standard baking tray.
4. Press down firmly.
5. Bake for 10 minutes at 160°C.
6. When cooled, ice with Bakels White Truffle.
7. When White Truffle has set, cut slice into 32 pieces.
8. Marking slice 4x8.