

# COCONUT DROPS, MACAROONS, COCONUT SLICE ETC (USING PETTINA KOKOMIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Kokomix	1.000
Water (Variable)	0.400
<b>Total Weight: 1.400</b>	

## METHOD

1. Mix together on second speed for 3 minutes.
2. Oven temperature 180°C.

Notes: The above filling is suitable for coconut drops (rocks), coconut sheets, tarts or macaroons etc.  
For coconut slice, use pre-baked sweetpaste or shortpaste sheet.  
For coconut drops or macaroons, bake on an inverted tray to avoid excessive bottom heat.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Coconut Drops, Macaroons, Slices