

DATE 'N' RUM KOKOMIX SLICE (USING PETTINA KOKOMIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	1.200
Dates (chopped)	0.600
Apito Rum Flavouring Paste	0.300
Total Weight:	5.100

METHOD

1. Mix with beater on 2nd speed for for 3 minutes.
2. Spread on par-baked SWEETPASTE sheet.
3. Oven temperature 180°C until the PETTINA KOKOMIX is a golden brown.
4. Ice with coffee icing and dredge half with icing sugar and half with cocoa diagonally.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices