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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices

JAFFA KOKOMIX SLICE (USING PETTINA KOKOMIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	1.200
Apito Orange Flavouring Paste	0.150
Choc Chips	0.600
Total Weight: 4.950	

METHOD

1. Mix the PETTINA KOKOMIX, water and APITO ORANGE FLAVOURING PASTE with a beater for 3 minutes on 2nd speed.
2. Add the choc buttons and combine on slow speed.
3. Spread on par-baked SWEETPASTE sheet.
4. Oven temperature 180°C until the PETTINA KOKOMIX is a golden brown.
5. Ice with orange soft icing and place chocolate curl on each slice.