



Marbled Choc Plain Slice (Using Pettina Kokomix)

Ingredients

Group 1	
Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	1.200
Dutched Cocoa	0.075
Total Weight: 4.275	

1. Mix the PETTINA KOKOMIX and water with beater on 2nd speed for 3 minutes.
2. Halve the mixture, adding the dutched cocoa to the second half.
3. Blend until the mixture is clear or combined.
4. Spread par-baked SWEETPASTE sheet with raspberry jam, then drop random handfuls of each mixture onto the sheet.
5. Smooth the top and bake at 180°C.
6. Ice with BAKELS RTU CHOCOLATE ICING and drizzle with WHITE FONDANT, then marble.



Category

[Bakery](#), [Patisserie](#)



Finished Product

[Slices](#)