

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

METHOD

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