

ALMOND SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA KOKOMIX	3.000	67.30
Cold Water	1.200	26.90
	0.150	3.40
	0.010	0.25
Total Weight:	4.360	

Group 2

Ingredient	KG	%
	0.100	2.30
Total Weight:	0.100	

METHOD

Line tray with a thin layer of sweet pastry approximately 3mm thick. Apply a layer of Apricot Jam evenly over the sweet pastry base. Blend Group 1 together on slow speed for 3 minutes. Spread Group 1 on top of the Apricot Jam evenly. Top evenly with Group 2. Bake at 170°C for approximately 45-50 minutes. Leave to cool before cutting.



CATEGORY

Slices