

COCONUT CHOCOLATE SLICE / ALMOND CHOCOLATE SLICE



CATEGORY

Slices

INGREDIENTS

Group 1

Ingredient	KG	%
MORAH CONTINENTAL	0.250	10.20
PETTINA SPONGE SUPREME	1.250	51.00
Water	0.400	16.20
Eggs	0.460	18.60
Total Weight:		2.360

Group 2

Ingredient	KG	%
	0.100	4.00
Total Weight:		0.100

METHOD

Blend Group 1 together for 1 minute on first speed. Scrape down. Blend for 6 minutes on second speed. Blend in Group 2 on low speed Spread in a standard prepared baking tray Bake at 190°C for about 25 minutes. Allow to cool ice with Coconut Topping or alternative finishing ideas. For Coconut Topping Melt 90g Butter with 160g Milk. Blend in 720g of Icing Sugar 225g Coconut and 18g Apito Chocolate Paste. Spread over baked slice and leave to set.