

# LOUISE SLICE

## INGREDIENTS

### Group 1

Ingredient	KG	%
PETTINA KOKOMIX	3.000	33.90
Cold Water	1.200	13.60
<b>Total Weight:</b>	<b>4.200</b>	

### Group 3

Ingredient	KG	%
	0.450	5.00
<b>Total Weight:</b>	<b>0.450</b>	

### Group 2

Ingredient	KG	%
PETTINA KOKOMIX	3.000	33.90
Cold Water	1.200	13.60
<b>Total Weight:</b>	<b>4.200</b>	

## 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. Using a plain piping nozzle pipe Group 2 on top of Group 1 in diagonal lines leaving slight separation between lines. Bake at 170°C for approximately 40-45 minutes. While still hot pipe Group 3 in thin lines in the gaps between Group 2. Allow to set and go cold before cutting



## CATEGORY

Slices