

Coconut mix



For delicious macaroons and much more!



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Coconut MIX



Coconut Macaroons

using COCONUT MIX



COCONUT MIX	1.000 kg
Water	0.375 kg
Total weight	1.375 kg

Instructions for use: Blend the cold water and then the COCONUT MIX in the bowl and mix on slow speed with a beater. Then mix on medium speed for 3 minutes. After mixing, shape into pyramids, allow to rest for 15 minutes prior to baking and bake at 175° C - 185° C. After cooling, spin the pyramids with chocolate or dip in chocolate.

General hints: Bake with low bottom heat.

Piña Colada Domes

using COCONUT MIX



COCONUT MIX	1.000 kg
Water	0.375 kg
Pineapple pieces	0.300 kg
Total weight	1.675 kg

Mixing time: 3 minutes on medium speed, add the pineapple pieces at the end of the mixing time

Baking temperature: 200° C - 210° C

Baking time: approx. 20 minutes

Instructions for use: After mixing, scale the batter using an ice-cream scoop. Place the domes on baking trays laid out with baking paper and bake.

After cooling, spin with chocolate.

Coconut Corners

using COCONUT MIX



(Recipe for 1 tray 60 cm x 40 cm)

COCONUT MIX	2.000 kg
Water	0.700 kg
Raisins	0.450 kg
Rum	0.150 kg
Total weight	3.300 kg

► Mix and soak overnight!

Short pastry 1.200 kg

Mixing time: 3 minutes on medium speed, add the raisins at the end of the mixing time

Baking temperature: 200° C - 210° C

Baking time: 20 - 23 minutes

Instructions for use: Roll out the short pastry and bake. After baking, spread the short pastry with jam and fill the coconut batter onto the tray and bake.

After cooling, glaze with apricot jelly, cut into corners and dip in chocolate.