

## Coconut Bars using COCONUT MIX



Recipe for 1 tray of 60 x 40 cm

Chocolate short pastry 1.000 kg

Baking temperature: 190 – 200° C

Baking time: approx. 10 minutes

**Coconut batter:**

COCONUT MIX 2.500 kg

Water 1.000 kg

Chocolate drops “Whole milk” 0.500 kg

Total weight 4.000 kg

Mixing time: 3 minutes, medium speed, add the chocolate drops at the end of the mixing time.

Instructions for use: Roll out the chocolate short pastry to a thickness of 2.5 mm, place on a baking tray laid out with baking paper and bake initially. Subsequently, spread the coconut batter onto the pre-baked chocolate short pastry base and bake.

Baking temperature: 200 – 210° C

Baking time: 25 – 30 minutes

Instructions for use: After cooling, cover with whole milk coating and decorate as desired.