

## KOKO SNOWMEN



DISPLAY CONDITIONS

Ambient


CATEGORY

Patisserie


OCCASION

Christmas


## INGREDENTS

## Group 1

| Ingredient | KG |
| :--- | :---: |
| Kokomix | 1.000 |
| Water | 0.400 |
|  | Total Weight: 1.400 |

## METHOD

## Koko Snowmen

1. Mix Kokomix and water on second speed for 3 minutes using a beater.
2. Leave mix to set a little for 10 minutes.
3. Shape mix into balls by piping, using an ice cream scoop or rolling by hand.
4. Place a smaller ball on top of a larger ball for the snowmen.
5. Bake for $20-25$ minutes at $180^{\circ} \mathrm{C}\left(355^{\circ} \mathrm{F}\right)$.
6. Once cool, you can decorate.
7. Use baker?s chocolate for the eyes and buttons on the snowmen.
8. Use coloured Bakels Pettinice sugar paste for the nose, hat and scarf on the snowmen.
