



KOKOTOP MINCE PIE

INGREDIENTS

Group 1

Ingredient
Kokomix
Water

KG
1.000
0.400

Total Weight: 1.400

METHOD

Kokotop Mince Pie

1. Stamp out shortcrust pastry mince pie bases and fill with mincemeat.
2. Mix Kokomix and water on second speed for 3 minutes, using a beater.
3. Fill a piping bag fitted with a _ cm star tube with the made up Kokomix.
4. Pipe the mix around the perimeter of the filled mince pies.
5. Bake for 20 - 25 minutes at 180°C (355_F).
6. Once cool, decorate with a Pettinice holly leaf.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Sweet Good