



## GRANCOCCO 10 (2X5)

Special powdered mix with the 50% of dried coconut purée. Easy-to-use to make sweets with an intense flavour of coconut.

### PRODUCT DETAILS

COD 01060206

CLAIMS

### DIRECTIONS FOR USE

#### -COCONUT BISCUITS-

GRANCOCCO \_\_\_\_\_ 1000 g  
butter or margarine \_\_\_\_\_ 500 g  
weak wheat flour \_\_\_\_\_ 500 g  
eggs \_\_\_\_\_ 200 g  
VIGOR (baking powder) \_\_\_\_\_ 15 g

Knead all the ingredients in a planetary mixer equipped with a paddle at medium speed for 10 minutes. Bag out with plain tube on oven paper or lightly greased and dusted sheet pans. Bake at 210-220°C for approximately 15 minutes.

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#### -COCONUT PETITS FOURS-

GRANCOCCO \_\_\_\_\_ 1000 g  
water or white egg \_\_\_\_\_ 350-400 g

#### -COCOA AND COCONUT PETITS FOURS-

GRANCOCCO \_\_\_\_\_ 1000 g  
water or white egg \_\_\_\_\_ 400-450 g  
cocoa powder 22/24 \_\_\_\_\_ 50 g

Beat in planetary mixer at medium speed for 4-5 minutes.

Bag out with plain tube on oven paper or lightly greased and dusted sheet pans. Bake at 220-230°C for approximately 10 minutes.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for bakery uses.