



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

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



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.

-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.

TECHNICAL DENOMINATION

semifinished product for bakery uses.