GRANCOCCO

PASTRY OTHER PASTRY MIXES

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



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01060206

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Eggs

SO_2 **Sulphur**

Cross-contaminations

Cereals

Soybeans

Milk

Nuts

INFO

Description
mix in powder for the preparation of cakes and biscuits with coconut.

Denomination
semifinished product for bakery uses.

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.