



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter 2023

KOKOMIX NESTS

OVERVIEW

(Recipe makes 24 Kokomix Nests – depending on size)

INGREDIENTS

Group 1

| Ingredient | KG |
|-----------------------|--------------|
| <u>Kokomix</u> | 2.000 |
| Water | 0.800 |
| Bakels Caramel Spread | 0.360 |
| Total Weight: | 3.160 |

METHOD

1. Place Kokomix and Water into a mixing bowl.
2. Using a flat beater mix on slow speed for 2 minutes and then on medium speed for 3 minutes.
3. Prepare a baking tray lined with silicone paper.
4. Using an ice cream scoop, deposit the Kokomix onto the lined baking trays, making a well in the middle with the back of the scoop.
5. Bake at $\pm 180^{\circ}\text{C}$ for ± 20 minutes.
6. Once cool, fill the hole with 15g Bakels Caramel Spread and decorate with mini easter eggs or as desired.