



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter 2023

# KOKOMIX NESTS

## OVERVIEW

(Recipe makes 24 Kokomix Nests – depending on size)

## INGREDIENTS

### Group 1

Ingredient

Kokomix

Water

Bakels Caramel Spread

KG

2.000

0.800

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  $\pm 20$  minutes.
6. Once cool, fill the hole with 15g Bakels Caramel Spread and decorate with mini easter eggs or as desired.