



## KOKOTOP MINCE PIE RECIPE

### INGREDIENTS

#### Group 1

Ingredient  
**Kokomix**  
Water

KG  
1.000  
0.400

**Total Weight:** 1.400

### METHOD

1. Stamp out shortcrust pastry mince pie bases and fill with mincemeat.
2. Mix **Kokomix** and water on second speed for 3 minutes, using a beater.
3. Fill a piping bag fitted with a star tube, with the made up Kokomix.
4. Pipe the mix around the perimeter of the filled mince pies.
5. Bake at 180°C for 20-25 minutes.
6. Once cool, decorate with a sugar holly leaf.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Christmas



#### FINISHED PRODUCT

Confectionery, Sweet Good