



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Dessert

LEMON & COCONUT CONE

INGREDIENTS

Group Lemon mousse

Ingredient	KG
Bakels Fond Royale	0.200
Water	0.250
Aromatic Lemon Flavour (natural)	0.040
Total Weight:	0.490

Group Coconut top

Ingredient	KG
Bakels Coconut Mix	1.000
Total Weight:	1.000

Group Kokostopp

Ingredient	KG
Water	0.400
Aromatic Lemon Flavour (natural)	0.030
Total Weight:	0.430

Group Assambly/Decoration

Ingredient

Bakels Creme Filling Lemon

KG

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Total Weight: 0.000

METHOD

1. Lemon mousse

Mix water, lemon flavour and Fond Royal. Turn in the lightly whipped cream in little by little. Fill up 30 g mousse in wafers brushed with white non-temp on the inside and place into the freezer.

2. Coconut top

Mix all the ingredients with a beater to a homogeneous mass. Pipe coconut tops in 40 g size and bake at 190 degrees for 12-15 minutes.

3. Assembly/Decoration

Pipe 10 g of Lemon Filling on the coconut top and place the mousse waffle on top. Then dip in white non-temp and decorate as desired.