



DISPLAY CONDITIONS

Chilled



CATEGORY

Chocolates, Desserts



FINISHED PRODUCT

Dessert, Sweet Food

BIKO COCOA PANNA COTTA

OVERVIEW

19-009

INGREDIENTS

Group Rice

Ingredient	KG
Glutinous Rice	1.000
Water	1.200
Total Weight:	2.200

Group Biko

Ingredient	KG
Pure Coconut Milk	1.000
BAKELS COCOA POWDER	0.080
BAKELS COCOA CREAM	0.250
Molasses	0.150
Brown Sugar	0.300
Lemon Extract	0.010
Total Weight:	1.790

Group Coconut

Ingredient

Cold Coconut Milk

Cremess Powder

KG

0.250

0.250

Total Weight: 0.500

Group Toppings

Ingredient

Sliced Mango

KG

0.100

Total Weight: 0.100

Yield: 30 servings

METHOD

How to do it:

1. Cook the glutinous rice (Group Rice).
2. To make coconut syrup (latik), combine coconut milk and brown sugar, and simmer for about 35 minutes until thickened. Stir occasionally while cooking.
3. Add Bakels Cocoa Powder, Cocoa Cream and molasses, and continue stirring.
4. Once the rice is cooked and the coconut milk-sugar mixture is thick enough, add the cooked glutinous rice over the coconut milk mixture. Continue mixing until well combined.
5. Pour the biko mixture in prepared pan and let it cool.
6. Whip coconut milk and Cremess Superior until stiff peaks form. Pipe on the top of the biko and place sliced mango for garnish.
7. Serve as desired and enjoy.