BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

# CHOCO-DIPPED POMEGRANATE COCONUT PYRAMID

## INGREDIENTS

### Group Pyramid

| Ingredient | KG | % |
|---|---|---|
| PETTINA KOKOMIX | 0.200 | 100.00 |
| BAKELS LES FRUITS 50% POMEGRANATE | 0.070 | 35.00 |
| **Total Weight**: | 0.270 | |

### Group Dip

| Ingredient | KG | % |
|---|---|---|
| PETTINA NON-TEMPERING DARK CHOCOLATE | 0.090 | - |
| BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour) | 0.009 | - |
| **Total Weight**: | 0.099 | |

**Yield**: 18 pieces x 15g

## METHOD

How to do it:

1. Mix Group 1 ingredients for 3 minutes at medium speed.
2. Scale to 15g and form into a pyramid shape.

3. Bake at 180°C for 15-20 minutes.
4. Cool and dip the base with melted NT Dark Chocolate.
5. Drizzle with NT White Chocolate.