

COFFEE JELLY

OVERVIEW

07-023

INGREDIENTS

Group Jelly

Ingredient	KG
Water	1.000
APITO EXPRESSO PASTE	0.020
Refined Sugar	0.100
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.100
Gelatin Powder	0.040
Total Weight:	1.260

Group Whipped Cream

Ingredient	KG
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.150
Cold water	0.150
Total Weight:	0.300

Group Topping

Ingredient	KG
Chocolate syrup	-
Total Weight:	0.000

Yield: 16 small plastic cups with cover

METHOD

How to do it:

Coffee Jelly:

1. Combine 900g warm water, Apito Espresso Paste, refined sugar and Whip Brite powder in a saucepan and heat while stirring until mixture is smooth.
2. Dissolve gelatin powder in 100g hot water. Add to mixture.
3. Strain the mixture and pour into small plastic cups.
4. Cool inside a refrigerator.
5. Top with whipped cream and chocolate syrup.

Whipped Cream:

1. Combine Whip Brite powder and cold water, whip on high speed for 5 minutes.
2. Apply on jelly cups.



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert