

Mini Coconut Amarena Cookies



Ingredients

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Odense Coconut Paste	1000g
Amarena cherries (50 pieces)	

Working Method

Total amount of pieces	Approx. 50 pieces
Method	Prepare baking sheets with bakingpaper and use Odense Coconut Paste directly from bucket
Moulding	Pipe rosettes of approx. 20 grams and decorate each rosette with one whole amarena cherry
Dough rest	Let it dry for at least 2 hours
_NL_Bakken	Convection oven: approx. 12 minutes at 190°C (light discoloration)



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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