



# LEMON & COCONUT CONE

## INGREDIENTS

### Group Lemon mousse

Ingredient

[Bakels Fond Royale](#)

Water

[Aromatic Lemon Flavour \(natural\)](#)

### Group Coconut top

Ingredient

[Bakels Coconut Mix](#)

### Group Kokostopp

Ingredient

Water

[Aromatic Lemon Flavour \(natural\)](#)

### Group Assambly/Decoration

Ingredient

[Bakels Creme Filling Lemon](#)



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Summer



## FINISHED PRODUCT

Confectionery, Dessert

	KG
	0.200
	0.250
	0.040
<b>Total Weight:</b>	<b>0.490</b>

	KG
	1.000
<b>Total Weight:</b>	<b>1.000</b>

	KG
	0.400
	0.030
<b>Total Weight:</b>	<b>0.430</b>

	KG
	-
<b>Total Weight:</b>	<b>0.000</b>

## 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.