

COCONUT PASTE

Ready to use for confectionery and baking



Odense

CONFECTIONERY AND CAKES WITH COCONUT PASTE



COCONUT MACAROON

Pipe Coconut Paste right from the bucket in macaroons of 10 g on silicone paper. Bake at 220° C for approx. 12 min.

Fill ODENSE ready to pipe Nougat or your favorite ganache between two coconut macaroons.



COCONUT TOPS

1000 g ODENSE Coconut Paste
100 g custard cream

Mix Coconut Paste and custard cream. Pipe out tops of approx. 25 g on silicone paper. Bake at 220° C for approx. 12 min. When the tops have cooled off dip the bottom in dark chocolate.



COCONUT MARONI

800 g ODENSE Coconut paste (room temperature)
200 g sugar
200 g egg whites

Whip sugar and egg whites to a fluffy meringue. The meringue is folded into the Coconut Paste. Pipe out mounds of approx. 15 g on silicone paper. Bake at 200° C for approx. 12 min.

Fill ODENSE ready to pipe Nougat or your favorite ganache between two coconut maronis.



COCONUT AND CHOCOLATE TART

Sweet paste dough:

2000 g	flour
1330 g	margarine
680 g	icing sugar
230 g	pasteurised eggs
40 g	baking powder

Mix all the ingredients using a dough hook to form a uniform paste.

ODENSE Coconut Paste

Roll down the sweet paste dough to 3 mm and cut out discs in the size of small tart forms. Fill $\frac{3}{4}$ of the form with Coconut Paste. Bake at 190° C for approx. 16 min.

Leave the tarts to cool. Fill them up with your favorite chocolate ganache.



DAISY CAKES

ODENSE Coconut Paste
Jam

Use a star piping nozzle to pipe out mounds of Coconut Paste of approx. 45 g onto silicone paper. Form a hollow in the middle of each cake and fill with jam. Bake at 190°C for approx. 15 min. Allow to cool before dipping the bottom of each cake in chocolate.



CHERRY DELIGHTS

ODENSE Coconut Paste
Amarena cherries

Scoop out approx. 40 g of Coconut Paste using an ice-cream scoop and place on silicone paper. Press a drained amarena cherry into the centre of the coconut paste. Bake at 200°C for approx. 20 min. Decorate with chocolate as illustrated.



COCONUT PRALINES

ODENSE Coconut Paste
Chocolate

Coconut Paste is a perfect filling for your pralines. Use the Coconut Paste as it is or add flavours of your own choice. Use the Coconut Paste to add an exotic touch to your range of chocolates.



ODENSE COCONUT PASTE

is a ready to use product for confectionery and baking, convenient and easy to use. Coconut Paste is based on apricot kernels added 25% real coconut flakes, which gives an exotic taste to your line of cakes and confectionery. Coconut Paste can be baked or used as it is.

ODENSE Coconut Paste is supplied in 6 kg buckets. To keep the product fresh for a longer time, the buckets are sealed with an airtight foil membrane.

Shelf life

Unopened: 9 months from the date of production, stored at max 8° C.
Opened: Store cold at max. 5° C.



BY APPOINTMENT TO THE ROYAL DANISH COURT

ODENSE MARCIPAN

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