

COCONUT ALMOND BLEND - TOASTED

Yield: 2 Quarts

Shelf Life: 7 days

Equipment: Dry Measuring cup, 1/2 sheet pans, parchment paper, rubber spatula, small robot coupe, large mixing bowl, gloves, 1/6 pan with lid

Ingredients:

4 cups Raw Coconut - shredded

4 cups [Almonds - Fried](#)

Procedure (Step 1):

1. Line two 1/2 sheet pans with parchment paper.
2. **Evenly spread 2 cups** raw coconut over the sheet pans.
NOTE: 2 cups is the maximum amount of raw coconut that can be spread on a pan. More than that amount will not produce the correct
3. Place 1/2 sheet pans in a **pre-heated 325°** oven. **Ensure that the sheet pan is centered and pushed completely against the back of the oven.**
4. **Bake for 2 1/2 minutes. Set a timer!!**
5. Remove the sheet pans from the oven. With a gloved hand, mix the coconut thoroughly, and again spread the coconut **evenly** over the sheet pan.
6. **Bake for another 2 1/2 minutes. Set a timer!! Rotate the sheet pans so that the sides that were facing the back of the oven are now facing the front. Ensure that the sheet pan is centered and pushed completely against the back of the oven.**
7. Remove the sheet pan from the oven.
NOTE: The coconut should be a toasted brown, resembling the color of the almonds.
8. Place sheet pans on speed rack at room temperature to cool.

Procedure (Step 2):

1. While the coconut is cooling, assemble the **small** Robot Coupe with the "S" blade.
2. **Pour the fried almonds into the processor bowl. Pulse until the almond pieces are between 1/16" and 1/8", with no large pieces remaining.**

*****CONTINUED ON NEXT PAGE*****

COCONUT ALMOND BLEND

Procedure (Step 3):

1. Transfer the processed fried almonds directly from the processor bowl to a large mixing bowl, using a spatula to scrape the sides of the bowl and blade.
2. Transfer the cooled toasted coconut from the sheet to the mixing bowl.
3. With gloved hands, thoroughly mix the processed fried almonds and toasted coconut together.
4. Transfer to 1/6 pan and lid.
5. Store on cook line at room temperature.
6. Label, Date, and Rotate.

C: Tan with some white, visually 50% coconut to 50% almonds.

T: Sweet coconut, salty almonds; toasted, and not chewy.

F/A: Dry and free flowing.

HR: 1/6 Pan with lid; Room temperature.

SL: 7 days