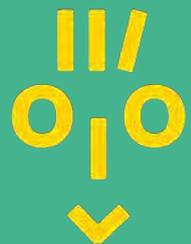


KOΛ

TASTE YOUR IMPACT

RECIPES



Root bread, Cacao fruit juice



RECIPT QUANTITIES 2 piece	RECIPE NUMBER GB05000
----------------------------------	------------------------------

bread dough, cocoa fruit juice

430 g white flour type 550
10 g Fleur de Sel fine
240 g water
100 g KOA Cacao fruit juice
2.5 g yeast fresh

FELCHLIN PRODUCTS

HA90 KOA Cacao fruit juice

Weigh all the ingredients together in a bowl, retain some water, work together only slightly by hand from the outside to the inside, do not knead, add the remaining water, do not strain the dough, cover with plastic airtight, leave to rise for 24 hours at approx. 21°C. Pour the dough on a floured work surface, dust well with flour and fold three times, carefully squeezing out the air, cover and leave to rise for 15 minutes, dust well again with flour and fold three times, divide into 2 pieces and carefully form into a long loaf, dust with flour and turn into a root loaf, place on a wooden tray, leave to rise for 45 minutes, bake.

Baking temperature

260°C, only little steam
Train closed 10 min.
then train open 10 min.
baking time approx. 20 min.

Root bread, Cacao fruit juice

780 g bread dough, cocoa fruit juice

KOA Crumble



KOA

Crumble

RECIPE

1000 g Koa Crumble

Recipe by Max Felchlin AG

HOW TO USE

The vegan and gluten-free Koa Crumble can be used in many ways as a base or ingredient:

- snack bar
- yoghurt with muesli
- cake base
- granola



See where Koa comes from

INGREDIENTS

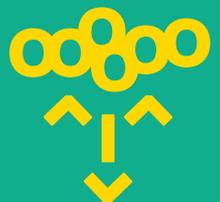
60 g Koa Pure
200 g coconut fat
95 g sugar
150 g coconut blossom sugar
5 g Fleur de Sel
245 g white almonds, ground
145 g rice flour
100 g corn flour

INSTRUCTIONS

Heat coconut oil to 20° C. Whisk sugar and Koa Pure until creamy. Crumble with the remaining ingredients.

Place on a baking tray and bake at 160° C for 20 minutes.

Ideas, feedback or just saying hi?
We're looking forward to hearing from you.



KOA Jelly



KOA Jelly

RECIPE

1000 g Koa Jelly

Recipe by g'nuss pastry shop

HOW TO USE

The fruity, vegan Koa Jelly has a reduced sugar content compared to classic jellies. It's suitable for several applications such as:

- breakfast spread
- filling for baked goods
- chutney
- fruit gums



See where Koa
comes from

INGREDIENTS

839 g Koa Pure
30 g fructose
52 g sugar
53 g inulin
16 g pectin
2 g locust bean gum
8 g citric acid

INSTRUCTIONS

Mix fructose, sugar, inulin, pectin and locust bean gum. In a separate pot, heat Koa Pure to 40° C. Add the dry ingredients and citric acid and bring to a boil. Fill into clean jars and seal well.

Ideas, feedback or just saying hi?
We're looking forward to hearing from
you.



White **KOA** Latte



White KOA Latte

INGREDIENTS

30 g white chocolate or
couverture, grated

60 g Koa Pure

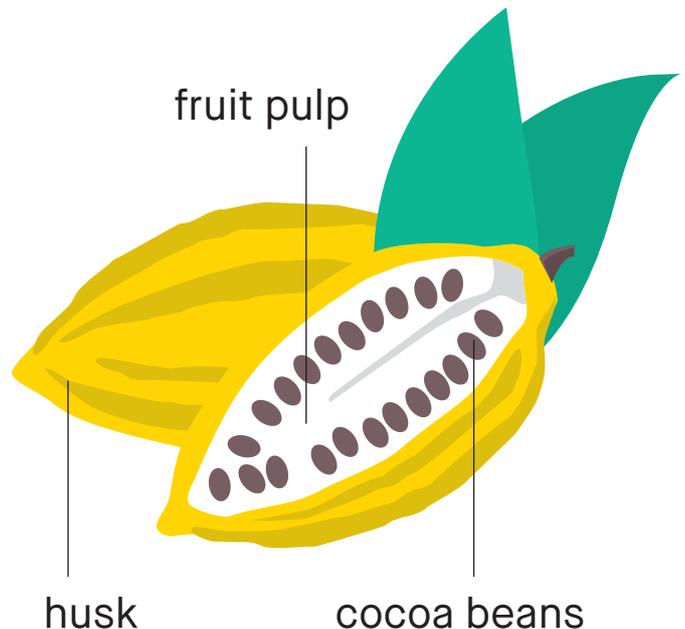
90 g milk (cow or oat)

RECIPE

Mix all ingredients in a milk frother. Pour into a mug or heat-resistant glass. Enjoy the creamy White Koa Latte refined with cinnamon or star anise for a spicy note.



See where Koa
comes from



DO IT THE KOA WAY

We use the cocoa fruit's full potential. By doing so, we reduce food waste and increase the income of small-scale farmers in Ghana. The cocoa fruit juice is a new, sustainable ingredient for your creative drinks full of flavour and positive impact.

Ideas, feedback or just saying hi?
We're looking forward to hearing from
you.



Ice Tea "Fleur de Cacao"



RECEIPT QUANTITIES 300 ml/ 1 jar

RECIPE NUMBER

DR30000

Ice Tea "Fleur de Cacao"

180 g Darjeeling-Tea-Infusion

70 g Koa Cacao fruit juice

Ice cubes

50 g Ice cubes

Completion

Pour hot Darjeeling-Tea-Infusion onto cocoa fruit juice ice cubes. Stir until the cocoa fruit juice has dissolved. Then pour cold tea onto ice cubes. Pour into tea glasses and decorate with lemon peel.

Basic Recipe

Darjeeling-Tea-Infusion

180 g Water

2.5 g Black Tea Darjeeling First

Flush

Boil water and bring to 80°C, pour on the tea. Let Darjeeling Tea steep for 4 minutes, strain.

FELCHLIN PRODUCTS

HA90 Koa fruit juice

KOA Cold Brew



KOA

Cold Brew

INGREDIENTS

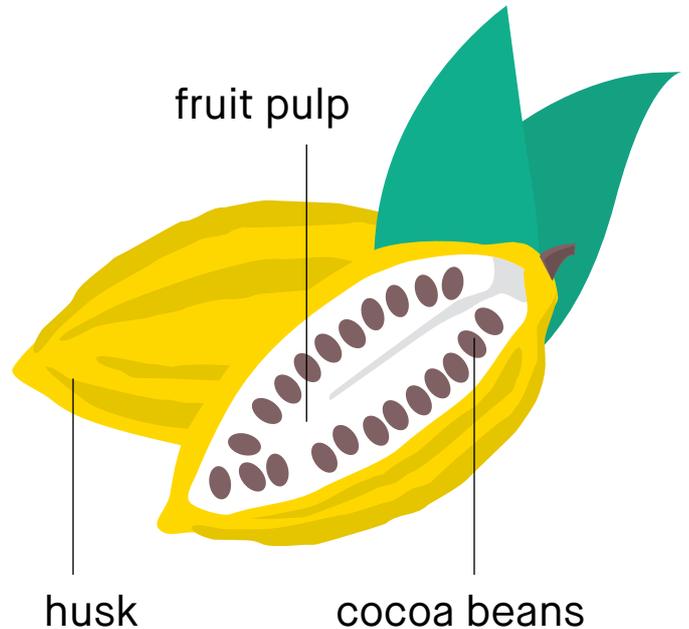
100 g coffee, coarsely ground
1 L water, cold
40 ml Koa Pure
Ice cubes

RECIPE

Stir coffee and water in a bowl.
Cover and leave in the fridge for
10-12 hours and filter afterwards.
Pour a portion of cold brew (120
ml) over ice cubes into a glass.
Add Koa. Optional: Pour some
Cold Brew into a cream jar (e.g.
iSi Nitro) and add as a topping.



See where Koa
comes from



DO IT THE KOA WAY

We use the cocoa fruit's full potential. By doing so, we reduce food waste and increase the income of small-scale farmers in Ghana. The cocoa fruit juice is a new, sustainable ingredient for your creative drinks full of flavour and positive impact.

Ideas, feedback or just saying hi?
We're looking forward to hearing from
you.



KOA Sorbet



KOA

Sorbet

RECIPE

1000 g Koa Sorbet

Recipe by Max Felchlin AG

DO IT THE KOA WAY

We use the cocoa fruit's full potential. By doing so, we reduce food waste and increase the income of small-scale farmers in Ghana. The cocoa fruit juice is a new, sustainable ingredient for your creations – full of flavour and positive impact.



See where Koa comes from

INGREDIENTS

Sorbet syrup:

370 g sugar

5 g inulin HSI

130 g glucose powder

10 g sorbet binding agent

485 g water

Sorbet:

600 g Koa Pure

336 g sorbet syrup

64 g water

INSTRUCTIONS

Mix the dry ingredients for the fruit syrup. Blend with 40° C water and bring to a boil. Allow to cool immediately and store cold. For the sorbet, mix the cold syrup with Koa Pure and water. Freeze in an ice-cream maker until creamy and smooth.

Ideas, feedback or just saying hi?

We're looking forward to hearing from you.





FRUIT GROUP

Fruit Group AG

Weite Gasse 26
CH – 5400 Baden

+49 40 9999 67 10

info@fruit-group.net

www.fruit-group.net

A cooperation between Fruit Group and **KOOL**.