

# KOΛ

TASTE YOUR IMPACT

RECIPES



# Root bread, Cacao fruit juice



<b>RECIPT QUANTITIES</b> 2 piece	<b>RECIPE NUMBER</b> GB05000
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## 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.

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you.



# White **KOA** Latte





# White KOA Latte

## INGREDIENTS

30 g white chocolate or  
couverture, grated

60 g Koa Pure

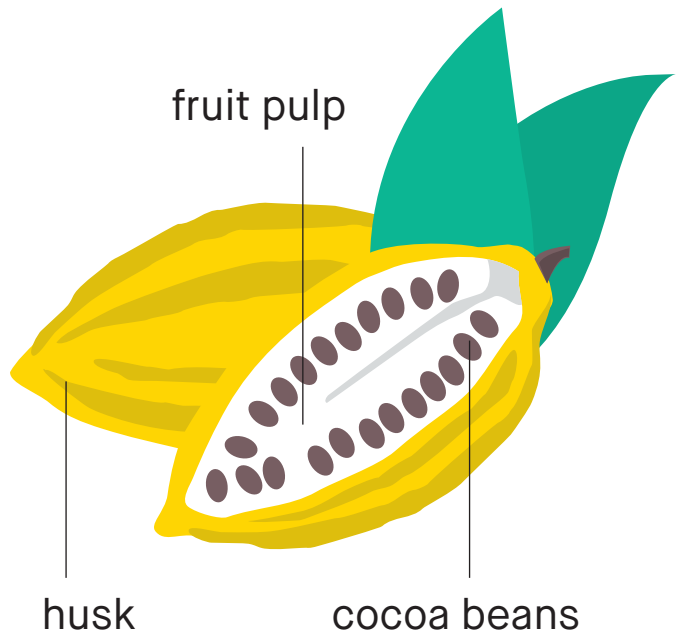
90 g milk (cow or oat)

## 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.

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# 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

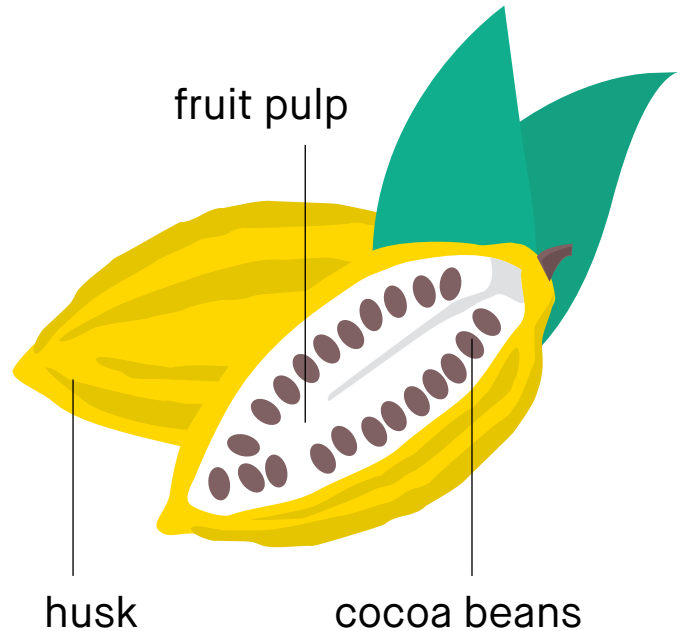
100 g coffee, coarsely ground  
1 L water, cold  
40 ml Koa Pure  
Ice cubes

## 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



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# KOA Sorbet





# KOA

## Sorbet

### RECIPE

1000 g Koa Sorbet

Recipe by Max Felchlin AG

### DO IT THE KOA WAY

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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.

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# FRUIT GROUP

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