

Wicked sour cherry



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Cherry Coconut Slice

283g	Cake margarine
900g	Castor sugar
140g	Eggs
260g	Milk
400g	Coconut
300g	Trisco Foods Wicked Sour Cherry
130g	Flour

Blend margarine and castor sugar until smooth. Add eggs and milk to batter and scrape down. Add coconut, flour and Wicked Sour Cherries to mix and blend until smooth. Cover a standard baker's tray with shortbread pastry. Cover with Cherry Coconut mix and bake at 180°C.

Wicked Quickie #1

CHERRY TARTS

Deposit 5g chocolate into the bottom of small baked pastry case. Fill with 50g of Trisco Foods Wicked Sour Cherry filling. Decorate top of tart with chocolate.

Cherry Focaccia

5kg	Bakers flour
50g	Salt
50g	Instant yeast
3lt	Water
800ml	Olive oil
500g	Trisco Foods Wicked Sour Cherry
also	Castor sugar
	Olive oil (extra)

Place flour, yeast and salt in a bowl. Add water and olive oil and mix into dough. Leave to rest for ten minutes. Place dough onto floured bench and roll to required size (one standard baking tray).

Cover dough piece with Trisco Foods Wicked Sour Cherry filling. Allow to stand for 15 to 20 minutes. Drizzle dough with olive oil and sprinkle with castor sugar. Bake in 220°C oven for about 15 minutes. Sprinkle top with icing sugar and serve.

Wicked Quickie #2

CHERRY CRUMBLE TARTS

Fill pastry case with Trisco Foods Wicked Sour Cherry filling. Cover top of tart with crumble mix and bake.

Wicked Quickie #3

BLACK FOREST CAKE

Substitute Trisco Foods Wicked Sour Cherry instead of pitted black cherries.

Wicked Quickie #4

CHEESECAKE TOPPING

Trisco Foods Wicked Sour Cherry may be used as a fruit additive or fruit topping in cheesecake production.

