BAKELS
BAKERY INGREDIENTS SINCE 1904

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CARAMEL APPLE

INGREDIENTS

Group 1

Ingredient	KG
True Caramel - Millionaires Caramel	0.500
	-

Total Weight: 0.500

METHOD

Caramel Apple

1. Pierce the centre of an apple with a bamboo skewer.
2. Heat True Caramel - Millionaires Caramel until fluid (50°C).
3. Coat the apple in the caramel, allow to cool and repeat the process again.
4. Whilst the caramel is still warm, decorate with crushed nuts or alternatively spin with chocolate.

DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Halloween

FINISHED PRODUCT

Confectionery, Sweet Good