



CHOCOLATE AND CARAMEL NUT SLICE

INGREDIENTS

Group 1

Ingredient	KG
No Bake Chocolate Slice	0.500
Melted butter	0.090
Golden syrup	0.100
True Caramel - Millionaires Caramel	0.450
Total Weight:	1.140

METHOD

Chocolate and Caramel Nut Slice

1. Add mix to bowl.
2. Melt butter/margarine and syrup then add to mix and using a beater blend together for approx. 1 minutes on first speed.
3. Place into a 32cm by 20cm foil, press down to level and then place in refrigerator to set.
4. Heat the True Caramel - Millionaires Caramel until fluid (50°C) then spread onto the chilled base.
5. Randomly place assorted nuts and fruit on top of the caramel.
6. Glaze with Instant Superglaze.
7. Cut into slices as desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake