



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

LOW SUGAR CARAMEL SLICE

INGREDIENTS

Group 1

Ingredient	KG
True Caramel - Low Sugar Caramel	0.200
Corn flakes	0.200
Cranberries	0.150
Total Weight:	0.550

METHOD

Low Sugar Caramel Slice

1. Heat up the caramel to 70°C (158°F).
2. Blend the remaining ingredients together in a bowl, press into a foil tray and leave to cool.
3. Once set, remove from the tray and layer the tray with melted chocolate.
4. Place back into the tray on top of the chocolate and chill to set.
5. Finish the top with spun chocolate, remove from the foil and cut into required shapes.