



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery, Sliced Line, Sweet
Good

MILLIONAIRES CARAMEL SLICE

INGREDIENTS

Group 1

Ingredient	KG
No Bake Chocolate Slice	0.500
Melted butter/margarine	0.090
Golden syrup	0.100
True Caramel - Millionaires Caramel	0.475
Non tempering dark chocolate flavoured coating	0.200
Total Weight:	1.365

METHOD

Millionaires Caramel Slice

1. Melt butter and using a beater, add to No Bake Chocolate Slice and syrup on 1st speed until evenly mixed.
2. Place into foil and press down to form a level base, and chill.
3. Warm Millionaires Caramel to 50°C-65°C and pour over base. Level and cool.
4. Melt the chocolate coating, pour over the caramel, level and cool.
5. Cut into portions when chocolate coating has cooled and set.