



MILLIONAIRES EASTER EGG POP

INGREDIENTS

Group 1

Ingredient

True Caramel - Millionaires Caramel

Puffed rice

KG

0.150

0.200

Total Weight: 0.350

METHOD

Millionaires Easter Egg Pop

1. Add the puffed rice to a bowl.
2. Heat the Bakels Millionaires Caramel until fluid (50°C), then add to puffed rice and blend together with a spoon or using a beater blend on first speed.
3. Place into a 32 x 20cm foil, press down to level and then place in the refrigerator to set.
4. Flood some melted baker's chocolate on the back.
5. Once set, cut into egg shapes and insert stick.
6. Pipe lines on the front of the egg with chocolate, then pour over sprinkles to decorate.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Confectionery, Sweet Good