



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

MIXED NUT 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	0.450
RTU Neutral Glaze	-
Assorted nuts	-
Cranberries	-
Total Weight:	1.140

METHOD

Mixed Nut Slice

1. Add the No Bake Chocolate Slice to the mixing bowl.
2. Melt the butter/margarine and syrup, then add to the mix and using a beater, blend together on first speed.
3. Place into a 32 x 20cm foil, press down to level and then place in the refrigerator to set.
4. Heat the True Caramel - Millionaires Caramel until fluid (50°C/122°F), then spread onto the chilled base.
5. Randomly place the assorted nuts and cranberries on top of the caramel.
6. Glaze with RTU Neutral Glaze.
7. Cut into desired shapes.