



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

ON-THE-GO BAR

INGREDIENTS

Group 1

Ingredient	KG
True Caramel - Low AW Caramel	0.250
Puffed rice	0.050
Bran flakes	0.075
Cranberries	0.075
Roasted flaked almonds	0.075
Granola	0.150
Chopped date/walnut mix	0.075
Total Weight:	0.750

METHOD

On-the-go Bar

1. Heat up the True Caramel - Low AW Caramel to 50°C (122°F).
2. Blend all the ingredients together.
3. Place into a 32 x 20cm foil, press down to level and then leave to cool.
4. Cut into shapes and decorate with spun bakers chocolate.