



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sweet Good

PECAN PIE

INGREDIENTS

Group 1

Ingredient	KG
True Caramel - Millionaires Caramel	0.500
Egg	0.110
Cake crumbs	0.120
Cake flour	0.030
Pecan pieces	0.040
Total Weight:	0.800

METHOD

Pecan Pie

1. Using a beater, blend the True Caramel - Millionaires Caramel and egg together on slow speed for 1 minute.
2. Scrape down.
3. Mix the cake crumb and flour together.
4. Add the cake crumb and blend through the mix.
5. Add the pecan pieces to mix.
6. Pour the mix into a round tin, lined with sweet pastry.
7. Place the whole pecans on top, as desired.
8. Bake at 180°C (356°F) for approximately 40-45 minutes (top heat: 5, bottom heat: 6).