







Ambient



**CATEGORY** 

Patisserie



**OCCASION** 

Christmas



FINISHED PRODUCT

Confectionery, Sweet Good

## **RICE POP CHRISTMAS TREES**

## **INGREDIENTS**

## Group 1

Ingredient
True Caramel - Low Sugar Caramel
Rice pops

0.400 0.200 Total Weight: 0.600

KG

## **METHOD**

Rice Pop Christmas Trees

- 1. Add the rice pops to a bowl.
- 2. Heat the True Caramel Low Sugar Caramel until fluid (50°C), then add to rice pops, green food colouring and blend together using a spoon.
- 3. Cut silicone paper in to 20cm diamater circles. Shape the round paper into a cone and secure with tape.
- 4. Fill the paper cone with the green rice pop mixture, and firmly press down.
- 5. Place the filled cones in the fridge to set and firm up.
- 6. Remove the silicone paper.
- 7. Decorate as desired.