



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

SALTED CARAMEL BISCUIT BARS

INGREDIENTS

Group 1

Ingredient	KG
Digestive Biscuit Crumb	0.500
Melted butter/margarine	0.120
Golden syrup	0.150
True Caramel - Salted Caramel	0.450
Baker's chocolate	0.150
Total Weight:	1.370

METHOD

Salted Caramel Biscuit Bars

1. Add the Digestive Biscuit Crumb to a mixing bowl.
2. Melt the butter and syrup together, add to the crumb and gently blend.
3. Scale into a foil and press down to achieve a smooth base, then chill.
4. Warm the True Caramel - Salted Caramel to 65°C (149°F) until fluid and pour over the base, even out and then leave to cool.
5. Cover with melted baker's chocolate.
6. Decorate with No Bake Chocolate Slice before the chocolate has set.
7. Leave to cool, then cut into slices.