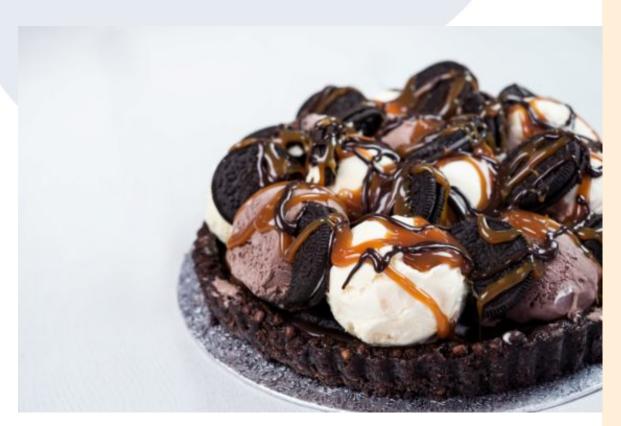


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CARAMEL RIPPLE NO BAKE TART

INGREDIENTS

Group 1

Ingredient	KG	%
No Bake Chocolate Slice	0.400	100.00
Syrup	0.080	20.00
Butter	0.072	18.00
	Total Weight: 0.552	

METHOD

Base

- 1. Mix the melted butter with syrup and **Bakels No Bake Chocolate Slice**.
- 2. Place a silicone paper disc into the base of a 9/10 inch flan tin.
- $3. \ \ \, \text{Evenly fill the tin with the mix.}$
- 4. Place into the fridge or freezer to set.
- 5. Once solid, heat the flan tin and remove the flan and place on a cake board.

Finishing



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good



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- 1. Pour chocolate sauce or ganache into the base.
- 2. Place a disc of chocolate sponge on top, then spread over more chocolate sauce.
- 3. Place chocolate and vanilla ice cream scoops on top.
- 4. Drizzle with Caramel Ripple and heated Bakels Rich Chocolate Fudgice.
- 5. Finish with cracked biscuits.