



CHOCOLATE AND CARAMEL NUT SLICE

INGREDIENTS

Group 1

Ingredient

[No Bake Chocolate Slice](#)

Melted butter

Golden syrup

[Millionaires Caramel](#)

KG

0.500

0.090

0.100

0.450

Total Weight: 1.140

METHOD

1. Add the [No Bake Chocolate Slice](#) to a mixing bowl fitted with a beater.
2. Melt the butter/margarine and golden syrup.
3. Mix for 1 minute on low speed.
4. Place into a 32cm x 20cm foil, press down to level and then place in refrigerator to set.
5. Heat the [Millionaires Caramel](#) until fluid (50°C), then spread onto the chilled base.
6. Randomly place assorted nuts and fruit on top of the caramel.
7. Glaze with [Instant Superglaze](#).
8. Cut into slices as desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake