



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**FINISHED PRODUCT**

Confectionery, Sweet Food,  
Sweet Good

# CHOCOLATE CARAMEL SLICE

## INGREDIENTS

### Group : Biscuit Base

Ingredient	KG
<a href="#">Palm Free Digestive Biscuit Crumb</a>	1.000
Golden syrup	0.300
Butter	0.240
<b>Total Weight:</b>	<b>1.540</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Chocolate Millionaires Caramel PF</a>	1.000
<a href="#">Rich Chocolate Fudgice</a>	0.400
<b>Total Weight:</b>	<b>1.400</b>

## METHOD

### Biscuit Base

1. Melt the butter and add golden syrup, then blend in the [Palm Free Digestive Biscuit Crumb](#).
2. Press the digestive crumb mixture into a rectangular foil tray, to form a base.
3. Allow to set in the fridge for 30 minutes.

### Assembly / Decoration

1. Pour melted [Chocolate Millionaires Caramel PF](#) over the biscuit base.
2. Allow to set in the fridge for at least 30 minutes.
3. Pour melted [Rich Chocolate Fudgice](#) over the caramel.
4. Allow to set in the fridge for at least 30 minutes.
5. Cut into squares.