



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery, Sliced Line, Sweet
Good

CHOCOLATE MILLIONAIRES SLICE

INGREDIENTS

Group : Biscuit Base

Ingredient	KG
Palm Free Digestive Biscuit Crumb	0.500
Butter	0.120
Golden syrup	0.150
Total Weight:	0.770

Group : Chocolate Millionaires

Ingredient	KG
Chocolate Millionaires Caramel PF	0.475
Total Weight:	0.475

Group : Assembly/Decoration

Ingredient	KG
White chocolate	0.200
Total Weight:	0.200

Yield: 15-20 Slices

METHOD

1. Melt the butter and add golden syrup, then blend in the [Palm Free Digestive Biscuit Crumb](#).
2. Flatten the mixture into a cake ring or a baking tray, press it down evenly then chill to firm up.
3. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and pour over base. Level and cool.
4. Melt the white chocolate, pour over the caramel, level and cool.
5. Cut into portions when white chocolate has cooled and set.