



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Easter



## FINISHED PRODUCT

Confectionery, Sweet Food,  
Sweet Good

# EASTER CARAMEL SLICE

## INGREDIENTS

### Group : Biscuit Base

Ingredient	KG
<a href="#">Palm Free Digestive Biscuit Crumb</a>	10.000
Golden syrup	3.000
Butter	2.400
<b>Total Weight:</b>	<b>15.400</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Millionaires Caramel</a>	10.000
Melted chocolate	4.000
<b>Total Weight:</b>	<b>14.000</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 [Millionaires Caramel](#) over the biscuit base.
2. Allow to set in the fridge for at least 30 minutes.
3. Pour melted chocolate over the caramel and immediately sprinkle over the crushed chocolate eggs.
4. Allow to set in the fridge for at least 30 minutes.
5. Cut into squares.