



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

CHOCOLATE CARAMEL SLICE RECIPE – LOW SUGAR

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------------|--------------|--------|
| Low Sugar Caramel | 0.200 | 100.00 |
| Corn flakes | 0.200 | 100.00 |
| Cranberries | 0.150 | 75.00 |
| Total Weight: | 0.550 | |

METHOD

1. Heat up the [Low Sugar Caramel](#) to 70°C.
2. Blend the caramel together with the remaining ingredients together in a bowl.
3. Press into a foil tray and leave to cool.
4. Once set, remove from the tray and layer the tray with melted chocolate.
5. Place back into the tray on top of the chocolate and chill to set.
6. Finish the top with spun chocolate, remove from the foil and cut into required shapes.