



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

MIXED NUT SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
No Bake Chocolate Slice	0.500	100.00
Melted butter/margarine	0.090	18.00
Golden syrup	0.100	20.00
Millionaires Caramel	0.450	90.00
Assorted nuts	-	-
Cranberries	-	-
RTU Neutral Glaze	-	-

Total Weight: 1.140

METHOD

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