



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

NO BAKE BARS

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	0.350	70.00
Bakers chocolate	0.150	30.00

Total Weight: 1.190

METHOD

1. Add the **No Bake Chocolate Slice** to a mixing bowl fitted with a beater.
2. Melt the butter/margarine and syrup, then add to the mix and mix on low speed.
3. Place into a 32 x 20cm foil, press down to level and then place in refrigerator to set.
4. Heat the **Millionaires Caramel** until fluid (50°C) and spread a thin layer onto the prepared base.
5. Cut into desired shapes and sizes.
6. Pour over melted bakers chocolate, and spin with **Millionaires Caramel**.
7. Leave to cool before displaying.

Also try using **Salted Caramel** from the True Caramel range.