



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Sliced Line, Sweet
Good

POPCORN SLICE

INGREDIENTS

Group 1

Ingredient	KG
No Bake Chocolate Slice	0.500
Melted butter/margarine	0.090
Golden syrup	0.100
Millionaires Caramel	0.400
Bakers chocolate coating	0.150
Salted popcorn	-
Total Weight:	1.240

METHOD

Popcorn Slice

1. Add the [No Bake Chocolate Slice](#), butter and golden syrup to a mixer and using a beater, blend together for approx 2 minutes on slow speed.
2. Place into a 32cm x 20cm foil, press down to level and then place in the fridge to set.
3. Heat the [Millionaires Caramel](#) until fluid (50°C), then spread a thin layer onto the prepared base, sprinkle the salted popcorn over and press to stick to the caramel.
4. Drizzle the [Millionaires Caramel](#) over the top of the popcorn leaving gaps.
5. Melt the chocolate and drizzle over the top of the popcorn and caramel, leaving gaps.
6. Leave to cool or set in a fridge, then cut into slices.