



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery, Sweet Food,
Sweet Good

RASPBERRY CARAMEL SLICE

INGREDIENTS

Group : Biscuit Base

Ingredient	KG
Palm Free Digestive Biscuit Crumb	1.000
Golden syrup	0.300
Butter	0.240
Total Weight:	1.540

Group : Assembly/Decoration

Ingredient	KG
Raspberry Millionaires Caramel PF	1.000
Rich Chocolate Fudgice	0.400
Total Weight:	1.400

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 [Raspberry Millionaires Caramel PF](#) over the biscuit base.
2. Allow to set in the fridge for at least 30 minutes.
3. Pour melted [Rich Chocolate Fudgice](#) over the caramel.
4. Allow to set in the fridge for at least 30 minutes.
5. Cut into squares.