



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Sweet Good

RASPBERRY CARAMEL SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
No Bake Chocolate Slice	2.000	100.00
Butter	0.380	19.00
Water	0.180	9.00
Total Weight: 2.560		

METHOD

1. Add [No Bake Chocolate Slice](#) and water into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Add melted butter and mix for 1 minute on low speed.
4. Scrape down.
5. Continue to mix on low speed for approximately 2 minutes, until well combined.
6. Press firmly into an ungreased baking tray/foil.
7. Heat the [Raspberry Millionaires Caramel](#) and spread a generous layer over the no bake base.
8. Cover with baker's chocolate.
9. Sprinkle with white chocolate curls.
10. Place the tray into the fridge for approximately 90 minutes, until set.