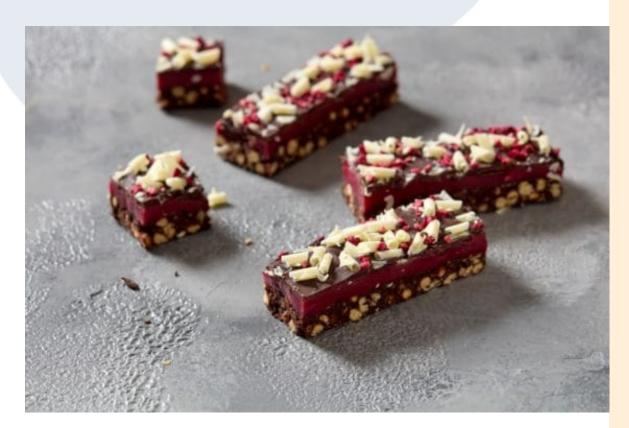


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# **RASPBERRY CARAMEL SLICE**

## 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 <u>No Bake Chocolate Slice</u> 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.



## **DISPLAY CONDITIONS**

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



## **FINISHED PRODUCT**

Sweet Good