



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Sweet Good, Traybake

RASPBERRY CEREAL BITES

INGREDIENTS

Group 1

Ingredient	KG	%
<u>Raspberry Millionaires Caramel PF</u>	0.450	100.00
Corn flakes	0.150	33.00
Rice crispies	0.150	33.00
Pistachios	0.080	18.00
Dark Chocolate Chips	0.050	11.00
Pumpkin seeds	0.030	7.00
Sunflower seeds	0.030	7.00
Total Weight:	0.940	

METHOD

1. Roast and chop the seeds and pistachios.
2. Add the rice crispies, corn flakes, seeds and 50g of pistachios into a mixing bowl.
3. Heat 300g of the **Raspberry Millionaires Caramel** at 60°C.
4. Add the caramel and dark chocolate chips to the mixing bowl and blend all the ingredients until they come together.
5. Press the mix into a tray and leave to set for 10 minutes.
6. Heat the remaining 150g of **Raspberry Millionaires Caramel** at 40°C and spread on top, leaving to set for a further 10 minutes.
7. Spin the top with chocolate and sprinkle the remaining 30g of pistachios on top to finish.