



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Christmas



**FINISHED PRODUCT**

Confectionery, Sweet Good

# RICE POP CHRISTMAS TREES

## INGREDIENTS

### Group 1

Ingredient	KG
<u>Low Sugar Caramel</u>	0.400
Rice pops	0.200
<b>Total Weight:</b>	<b>0.600</b>

## METHOD

1. Add the rice pops to a bowl.
2. Heat the Low Sugar Caramel until fluid (50°C).
3. Add to rice pops, green food colouring and blend together using a spoon.
4. Cut silicone paper in to 20cm diameter circles.
5. Shape the round paper into a cone and secure with tape.
6. Fill the paper cone with the green rice pop mixture, and firmly press down.
7. Place the filled cones in the fridge to set and firm up.
8. Remove the silicone paper. Decorate as desired.