



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sliced Line, Sweet Good
, Traybake

SALTED CARAMEL BISCUIT BARS

INGREDIENTS

Group 1

Ingredient	KG	%
<u>Digestive Biscuit Crumb</u>	0.500	100.00
Melted butter/margarine	0.120	24.00
Golden syrup	0.150	30.00
<u>Salted Millionaires Caramel</u>	0.450	90.00
Baker's chocolate	0.150	30.00
Total Weight: 1.370		

METHOD

1. Add the Digestive Biscuit Crumb (or Palm Free Digestive Biscuit Crumb) to a mixing bowl.
2. Melt the butter and syrup together, add to the crumb and gently blend.
3. Scale into a foil and press down to achieve a smooth base, then chill.
4. Warm the Salted Caramel to 65°C until fluid and pour over the base, even out and then leave to cool.
5. Cover with melted baker's chocolate.
6. Decorate with No Bake Chocolate Slice before the chocolate has set.
7. Leave to cool, then cut into slices.