



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Confectionery

SALTED MILLIONAIRE'S CARAMEL STARS

INGREDIENTS

Group No-Bake Base

Ingredient	KG
No Bake Chocolate Slice	0.500
Butter	0.095
Water	0.045
Total Weight:	0.640

Group Filling

Ingredient	KG
Salted Millionaires Caramel	0.510
Total Weight:	0.510

Group Decoration

Ingredient	KG
Chockex - Dark	0.210
Gold Sprinkles	0.012
Total Weight:	0.222

METHOD

No-Bake Base

1. Melt the butter and add the water, then blend in the Chocolate No-Bake Slice Mix.
2. Press 100g of the no-bake mixture into a large greased star shape cutter, to form a base.
3. Allow to set in the fridge for 30 minutes.

Decoration

1. Pour 85g of warmed **Salted Millionaires Caramel** over the no-bake base.
2. Allow to set for at least 30 minutes.
3. Pour 35g of melted **Dark Chockex Chocolate** over the caramel and immediately sprinkle over 2g of the gold sprinkles to finish.