



CATEGORY

Slices

BAROSSA LEMON & CURRANT SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
Eggs	0.400	13.10
Water	0.300	9.80
PETTINA KOKOMIX	1.500	49.30
Total Weight:		2.200

Group 2

Ingredient	KG	%
Currants	0.425	13.90
BAKELS LEMON CURD FILLING	0.425	13.90
Total Weight:		0.850

METHOD

Place Group 1 in mixing bowl in recipe order Blend on slow speed until smooth Add Group 2 and mix on slow speed until mixed through Spread on lightly prebaked sweet paste sheet prepared for recipe R520a using MORAH CAKE and BALEC that has already been spread with raspberry jam. Oven temperature 180¼C. When cold cut into fingers