



CATEGORY

Slices

BOUNTY SLICE

INGREDIENTS

Group 1

Ingredient	KG	%
Water	0.450	12.00
Eggs	0.700	18.50
	2.000	53.50
Total Weight:		3.150

Group 2

Ingredient	KG	%
	0.040	1.00
Total Weight:		0.040

METHOD

Place Group 1 ingredients in mixing bowl in above order. Blend for approximately 1 minute on slow speed. Scrape down. Mix on second speed for 4 minutes. Blend in Group 2 on slow speed. Do not overmix. Prepare two standard baking trays lined with sweet paste (using Recipe No. R520a) to a thickness of 5mm. Spread one sheet evenly with 400g NZB Raspberry Jam and one sheet evenly with 400g Bakels Lemon Curd. Spread half of prepared batter on each sheet. Using prepared Pettina Kokomix Recipe No. R702a pipe on lattice pattern using small round piping nozzle. Oven temperature 180°C for approximately 35 minutes. When cool glaze with Hadeja Flan Jel. Let Hadeja Flan Jel set then cut into desired shapes.