

# CHOCOLATE CARAMEL SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
SLICE BASE MIX	2.000
Butter (Softened)	0.500
Water	0.200
<b>Total Weight:</b>	<b>2.700</b>

### Group 2

Ingredient	KG
BAKELS CARAMEL FILLING	0.750
<b>Total Weight:</b>	<b>0.750</b>

### Group 3

Ingredient	KG
HADEJA FLAN JEL	0.375
<b>Total Weight:</b>	<b>0.375</b>

### Group 4

Ingredient	KG
BAKELS CHOCOLATE TRUFFLE	1.200
<b>Total Weight:</b>	<b>1.200</b>

## METHOD

Blend Group 1 together until well combined and spread into tray. Bake at 180°C for 15-20 minutes or until just tan in colour  
Boil Group 3 till all dissolved leave to cool slightly. Heat Group 2 in sauce pan to approximately 40°C (lukewarm) Mix  
Group 2 and Group 3 together until smooth Pour over Group 1 and leave to set Melt Group 4 to correct temperature Pour  
over combined Group 2 & 3 Leave to set before cutting.



## CATEGORY

Slices