



CATEGORY

Slices

# GLAZED APRICOT SLICE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	0.450	11.00
Eggs	0.700	17.50
	2.000	50.00
Total Weight:		3.150

### Group 3

Ingredient	KG	%
	0.300	7.50
Total Weight:		0.300

## METHOD

Place Group 1 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. Scrape down. Fold in BAKELS APRICOT FILLING (Do not overmix). Prepare two standard baking trays lined with sweet paste (Recipe No.R520a) to a thickness of 5mm. Spread evenly on both sheets 400g Bakels Southern Apricot Filling. Spread half of the prepared batter on each sheet. Oven temperature 180°C for approximately 35 minutes. When cool glaze with a thin layer of prepared NZB Superfine Fondant. When Fondant is set glaze with Apito Apricot Super Glaze. Let set then cut into desired shapes.