



  
**CATEGORY**

Bakery, Patisserie



**FINISHED  
PRODUCT**

Slices

# APRICOT AND ALMOND SLICE (USING BAKELS NEUTRAL HEDGEHOG SLICE MIX)

## INGREDIENTS

### Group 1

Ingredient

Neutral Hedgehog Slice Mix  
Cake Margarine - Medium Grade  
Water (Variable)

KG

2.000

0.400

0.200

**Total Weight: 2.600**

### Group 2

Ingredient

Dried Apricots (chopped)  
Almonds (slivered)

KG

0.400

0.230

**Total Weight: 0.630**

### Group 3

Ingredient

Bakels RTU Choc Ganache

KG

0.300

**Total Weight: 0.300**

## METHOD

1. Melt cake margarine and blend Group 1.
2. When Group 1 is combined, add Group 2 and mix until evenly mixed.
3. Place mix into half standard baking tray.
4. Press down firmly.
5. Bake for 10 minutes at 160°C.
6. When cooled, ice with Bakels Chocolate Ganache.
7. When Ganache has set, cut slice into 32 pieces.
8. Marking slice 4x8.