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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Butter Bars

BUTTER BARS — GOLDEN APRICOT BARS (USING PETTINA FRUIT AND NUT LOAF MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	3.000
Butter	0.300
Total Weight:	3.300

Group 2

Ingredient

Egg

Water (Variable)

Apricots (dried, chopped finely)

KG

0.525

1.425

1.050

Total Weight: 3.000

METHOD

1. Place Group 1 in mixing bowl and blend for 2-3 minutes on low speed to rub butter through the dry ingredients (Do not form a paste).
2. Add Group 2 and blend for 1 minute on low speed.
3. Scrape down.
4. Blend for a further 2 minutes on low speed.
5. Oven temperature 170°C.