



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Slices, Tart

## CHOCOLATE PEANUT SLICE OR TARTS (USING ACTIWHITE)

### INGREDIENTS

#### Group 1

Ingredient	KG
Peanuts (crushed)	0.400
Sugar	0.850
Plain Flour	0.200
Water (Variable)	0.400
Actiwhite	0.050
Cocoa Powder	0.055
Cinnamon	0.010
Apito Essence Vanilla 101	0.005
Coconut	0.100
Salt	0.010
<b>Total Weight:</b>	<b>2.080</b>

### METHOD

1. Heat all ingredients to approximately 40°C stirring well.
2. Remove from heat and allow to cool.
3. Spread on sweet paste base or pipe into tarts.
4. Oven temperature 180°C.

5. When cold cut slice into fingers.

6. This quantity is sufficient for one standard baking tray.