



CHRISTMAS HEDGEHOG SLICE

OVERVIEW

Using Neutral Hedgehog Slice

A light brown coloured powder with biscuit pieces, for neutral fudge hedgehog slices.

INGREDIENTS

Group 1

Ingredient	KG
Neutral Hedgehog Slice Mix	2.000
Cake Margarine- Medium Grade	0.400
Water (Variable)	0.200
Total Weight:	2.600

Group 2

Ingredient	KG
Red Glace Cherries	0.200
Green Glace Cherries	0.200
Mixed Peel	0.200
Total Weight:	0.600

Group 3

Ingredient	KG
Bakels White Truffle Mix	0.500
Total Weight:	0.500

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



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Slices

5. Bake for 10 minutes at 160°C
6. When cooled, ice with Bakels White Truffle
7. When White Truffle has set, cut slice into 32 pieces
8. Marking slice 4x8