

GINGER AND MACADAMIA SLICE (USING NEUTRAL HEDGEHOG SLICE)

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
Macadamia Nuts	0.250
Ginger Pieces	0.150
Total Weight:	0.400

Group 3

Ingredient	KG
Bakels RTU Choc Ganache	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.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Slices