



**CATEGORY**

Bakery, Patisserie



**FINISHED PRODUCT**

Slices

## HONEY NUT 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        |
| <b>Total Weight:</b>          | <b>2.600</b> |

### Group 2

| Ingredient           | KG           |
|----------------------|--------------|
| Flaked Almonds       | 0.100        |
| Macadamia Nuts       | 0.100        |
| Walnuts              | 0.100        |
| Peanuts (unsalted)   | 0.100        |
| Honey                | 0.200        |
| <b>Total Weight:</b> | <b>0.600</b> |

### Group 3

| Ingredient               | KG           |
|--------------------------|--------------|
| Bakels White Truffle Mix | 0.500        |
| <b>Total Weight:</b>     | <b>0.500</b> |

## METHOD

1. Place all ingredients in mixing bowl.
2. Beat on low speed for approximately 15 seconds.
3. Scrape down.
4. Continue to mix on low speed until well combined.
5. Press firmly into ungreased baking tray.
6. Oven temperature 180°C for approximately 15 minutes.