



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Topping - Glazes and Gels

## JELLY FOR FRUIT FLANS (USING HADEJA FLAN GEL – APRICOT)

### INGREDIENTS

#### Group 1

Ingredient

Hadeja Flan Gel - Apricot

Water or Fruit Juice

KG

1.000

0.750

**Total Weight:** 1.750

### METHOD

1. Bring Group 1 to the boil.
2. Allow to cool and use at 66°C.
3. Additional water may be added to give a softer gel.