





# **CATEGORY**

Bakery, Patisserie



## FINISHED PRODUCT

Slices

# ORANGE AND POPPYSEED SLICE (USING BAKELS NEUTRAL HEDGEHOG SLICE MIX)

## **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

 Mixed Peel
 0.200

 Poppy Seeds
 0.075

 Apito Orange Flavouring Paste
 0.010

 Total Weight: 0.285

#### 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.