



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Syrup

## RUM SYRUP (CAKE MARGARINE – MEDIUM GRADE)

### INGREDIENTS

#### Group 1

Ingredient	KG
Sugar	1.400
Water	1.000
Cake Margarine - Medium Grade	0.100
<b>Total Weight:</b>	<b>2.500</b>

#### Group 2

Ingredient	KG
OP Rum (Variable)	0.100
<b>Total Weight:</b>	<b>0.100</b>

### METHOD

1. Boil Group 1 for 5-10 minutes.
2. When syrup has cooled add Group 2.