



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Slices

# WALNUT FRUITED SLICE (USING ACTIWHITE)

## INGREDIENTS

### Group 1

Ingredient	KG
Actiwhite	0.075
Water	0.500
<b>Total Weight:</b>	<b>0.575</b>

### Group 2

Ingredient	KG
Sugar	1.200
Coconut	0.400
Walnuts (chopped)	0.300
<b>Total Weight:</b>	<b>1.900</b>

### Group 3

Ingredient	KG
Currants	0.300
<b>Total Weight:</b>	<b>0.300</b>

## METHOD

1. Soak Group 1 for 20 minutes.
2. Add Group 2 and blend together.

3. Heat until the mixture just reaches boiling point, stirring constantly.
4. Add Group 3 and allow to cool.
5. Sheet out sweetpaste to 3 mm thickness and line standard baking tray.
6. Spread on mixture evenly.
7. Oven temperature 180°C.
8. When cold cut slice into fingers.