

BOUNTY SLICE

OVERVIEW

04-007

INGREDIENTS

Group 1

| Ingredient | KG | % |
|----------------------|--------------|--------|
| Salted Butter | 0.350 | 70.00 |
| Sugar | 0.150 | 30.00 |
| All Purpose Flour | 0.500 | 100.00 |
| Salt | 0.006 | 1.20 |
| Total Weight: | 1.006 | |

Group 2

| Ingredient | KG | % |
|-----------------------|--------------|--------|
| Water | 0.113 | 22.50 |
| Eggs | 0.175 | 35.00 |
| BAKELS MUFFIN MIX | 0.500 | 100.00 |
| Vegetable Oil | 0.140 | 28.00 |
| APITO CHOCOLATE PASTE | 0.020 | 4.00 |
| Total Weight: | 0.948 | |

Group 3

| Ingredient | KG | % |
|----------------------------------|--------------|---|
| BAKELS LES FRUITS 50% BLUEBERRY | 0.400 | - |
| BAKELS LES FRUITS 50% STRAWBERRY | 0.400 | - |
| Total Weight: | 0.800 | |

Group 4

| Ingredient | KG | % |
|------------------------|--------------|---|
| BAKELS SAPHIRE NEUTRAL | 0.100 | - |
| Water | 0.050 | - |
| Total Weight: | 0.150 | |

Yield: 2 pans x 9" x 9"

METHOD

How to do it:

Biscuit Base:

1. Cream together butter, sugar and salt until light and fluffy. Add flour and mix at low speed until mixture is thoroughly coated with butter.
2. Form the mixture into a ball and knead several times.
3. Press into 9 x 9 x 2 inch baking pan using a rolling pin (makes 2 pans).
4. Bake for 7-10 minutes at 180°C. Set aside.

Batter:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend for 1 minute on low speed. Scrape down.
3. Mix at medium speed for 4 minutes.
4. Blend in vegetable oil and Apito Chocolate Paste on slow speed. Do not overmix.

Glaze:

1. Combine Saphire Neutral and water in a saucepan.
2. Heat until small bubbles form.
3. Remove from heat and apply immediately.

Assembly:

1. Spread one sheet of biscuit base evenly with Les Fruits Blueberry 50% and one sheet with Les Fruits Strawberry 50%.
2. Spread half of the prepared cake batter on each sheet.
3. Bake at 180°C for 1 hour or until done. Cool.
4. Top each sheet separately with Les Fruits Blueberry and Strawberry.
5. Apply glaze on top.