

CHOCO HAZELNUT REVEL BARS

OVERVIEW

11-032

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.300	100.00
Brown Sugar	0.450	150.00
Eggs	0.100	33.33
Butter	0.225	75.00
BRITE VANILLA EXTRA STRENGTH	0.021	7.00
Oatmeal	0.190	63.33
Baking soda	0.005	1.67
Total Weight:	1.291	

Group 2

Ingredient	KG	%
Condensed Milk	0.300	-
FINO DARK CHOCOLATE BUTTONS (chopped)	0.300	-
BAKELS HAZELNUT TRUFFLE	0.225	-
Total Weight:	0.825	

Yield: 2 pieces - 9 x 9 square pan

METHOD

How to do it:

Oatmeal Dough:

1. Cream butter and brown sugar on medium speed for 2 minutes.
2. Add eggs and Brite Vanilla Extra Strength on low speed.
3. Add all the dry ingredients.
4. Divide the oatmeal dough into 4 equal portions.
5. Deposit 1 portion in a 9" x 9" square pan.
6. Bake at 180°C for 15 minutes.

Choco Hazelnut Filling:

1. Heat Bakels Condensed Milk in a double boiler. Add Fino Dark Chocolate Buttons and Bakels Hazelnut Truffle. Mix until homogeneous.
2. Divide into 2 equal portions.
3. Deposit 1 portion on top of the pre-baked oatmeal dough.
4. Layer it again with the unbaked oatmeal dough and bake at 180°C for 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line