

Slices -

Recipe No:
R400 - R400I

CHOCOLATE NUT SLICE

USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	ACTIWHITE	0.050	2.7%
	Water	0.350	18.9%
	Sugar	0.800	43.2%
	Peanuts (crushed)	0.225	12.2%
	Walnuts	0.225	12.2%
	CHOCKEX (chopped)	0.200	10.8%

Total Weight	1.850
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Method:

1. Heat all ingredients to approximately 40°C stirring well.
2. Remove from heat and allow to cool.
3. Spread onto baking tray lined with 2kg sweet paste recipe R520a.
4. Bake at 175°C for approximately 50 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.