



Toppings - Toppings
Cakes and Muffins - Slices

Recipe No:
R715 - R715e

CHOCOLATE MARSHMALLOW SLICE

USING MALLOWHIP DRY

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Chocolate Sponge	0.000
	Quality Cream Filling	0.000
	MALLOWHIP	0.000
	CHOCKEX SUPREME	0.000
	Walnuts (chopped)	0.000
Total Weight		0.000

Method: 1. Split a chocolate sponge and fill with a good quality buttercream (Recipe No. R640a).
2. Coat the top of the sponge with a generous layer of marshmallow, approximately 15mm (5/8") thick.
3. Sprinkle chopped walnuts over marshmallow.
4. Then flood CHOCKEX SUPREME over the top of the entire sheet.

Yield: Yield: One Standard Baking Tray