Allied Pinnacle White Christmas Slice Recipe

INGREDIENTS

Stage 1

106121 GF VH White Cloud Shortening	1.500kg
105400 Vanilla Special	0.050kg

Stage 2

Rice Bubbles	0.300kg
105677 Desiccated Coconut	0.500kg
106020 Milk Powder Skim	0.640kg
105654 Cherries Red Whole & Broken	0.140kg
105651 Cherries green	0.140kg
105922 Currants optional	0.140kg
105954 Icing Mixture	0.900kg

ADDITIONAL NOTES

- Cut slice into slice pieces before placing in cold room, it can difficult cutting a straight edge once slice has set.

METHOD

1. Place shortening into a large pot and melt. As soon as it has melted take off the heat and allow to cool. Do not heat shortening above 45ºC.
2. Once cooled add Vanilla.
3. Using a paddle place stage 2 ingredients into mixing bowl. Mix on 1st speed for 1 minute.
4. Add all ingredients into mixing bowl. Mix on 1st speed until all ingredients have combined.
5. Once the mix has come together, spread mixture on to a silicone paper lined double end tray. Place a second sheet of silicon paper on top and flatten with a rolling pin.
6. Mark the surface of the slice with a pastry marker. Suggested cut size is 10 across x 12 down.
7. Place in a rack for approx. 1 hour and allow the slice to set.
8. Once set cut into smaller slices.
9. Place all slices into cold room for 30 – 60 minutes, so they set firm.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.