



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS FRUITMINCE SQUARES

OVERVIEW

(Recipe makes 60 Fruitmince Squares depending on size)

INGREDIENTS

Group I

Ingredient
Crumble Mix
Creamy White

KG
2.000
0.700

Total Weight: 2.700

Group II

Ingredient
Fruit Mince

KG
4.000

Total Weight: 4.000

METHOD

1. Mix ingredients from Group I to form a sweet paste.
2. Scale 1 500g of the sweet paste to use for the base. Put aside what is left to use for the topping.
3. On a floured surface, roll out the sweet paste with a rolling pin.
4. Roll up the sweet paste around the rolling pin and transfer it to a lined baking tray.
5. Cut the sides of the sweet paste neatly around the edges.
6. Spread Group II over the sweet paste to cover.

7. Crumble the rest of the sweet paste (1 200g) over the fruit mince.
8. Bake at 180°C for 30 – 35 minutes.
9. Allow to cool and cut into squares (10cm x 6cm).
10. Dust with Pettina Icing Sugar.