



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

STRAWBERRY CRUMBLE SLICE

OVERVIEW

(Recipe makes 40 Slices depending on size)

INGREDIENTS

Group I

Ingredient

Crumble Mix

Margarine

KG

2.000

0.506

Total Weight: 2.506

Group II

Ingredient

Pettina Muffin Mix

Eggs

Water

Oil

KG

2.000

0.600

0.400

0.300

Total Weight: 3.300

Group III

Ingredient

Strawberry Topping

KG

0.500

Total Weight: 0.500

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
2. Prepare a baking tray (45cm x 35cm) with silicone paper and press 750g of the crumble mixture on to the tray.
3. Par bake the crumble base for 10 minutes at 180°C.
4. Remove from the oven and allow to cool.
5. Place all of the ingredients from Group II in the mixing bowl and mix for 2 minutes on slow speed.
6. Stop the beater and scrape down using a plastic scraper.
7. Mix for a further 5 minutes on medium speed.
8. Once the crumble base has cooled down, spread 1000g of the muffin batter mixture on to the base.
9. Apply the Strawberry Topping (Group III) over the muffin batter.
10. Pour the remaining 1300g muffin batter on top.
11. Sprinkle 500g of the crumble mixture over the top of the batter.
12. Place in the oven and bake at 180°C for 30 – 35 minutes.
13. Remove from the oven, allow to cool and then cut into slices.