



FLORENTINE MIX

Preparation of various products such as florentines, muesli bars, bee stings & other delicacies.

- ✓ Economical for mass production
- ✓ Convenient & instant use, no need to boil
- ✓ Versatile mix for variety of recipes
- ✓ Suitable for gluten free products

FLORENTINE MIX

SwissBake[®] Florentine Mix is a specially formulated product for QSR's, restaurants, Café's, commercial and professional Bakers who are looking to delight their customers by offering them professional quality **Florentines / Muesli bars**. This is an instant preparation dry powder that does not require any boiling for application. Amazing Florentines are ready in just two steps, mixing and baking. Its high-quality ingredients include dry honey and butter that offer an excellent taste profile and a rich flavourful mouthfeel. This versatile mix can be used for making many kinds of innovative healthy muesli bars. It is both economical and convenient to use and requires no prior expertise for preparation. Its ingredients naturally offer a good shelf life without use of any chemicals or preservatives. Perfect for all kinds of food service businesses.



RECIPE FOR MUESLI POWER BARS

FLORENTINE MIX	750 gm
Chocolate Drops	200 gm
Sliced Almond	200 gm
Almond Pieces	200 gm
Raisins	200 gm
Chopped Hazelnut	200 gm
Pumpkin Seeds	200 gm
Sunflower Seeds	200 gm
Oat Flakes	200 gm
Seasame Seeds	200 gm

RECIPE FOR FLORENTINES

FLORENTINE MIX	1000 gm
Almonds, flakes & Chopped	500 gm
Fine Orange/Lemon Peel	200 gm

BAKING METHOD

Place all the ingredients in a bowl. Mix all the ingredients well and spread it onto 8 cm – 10 cm diameter or special baking trays which have been pre-greased and laid on silicone paper, or just well-greased trays. Bake at 190°C for approximately 10 minutes with little steam. After cooling dip the bars in melted chocolate or decorate as desired.

Makes 60 pieces of approx. 28 gm each

BAKING METHOD

Place all the ingredients in a bowl. Blend all the ingredients well, sprinkle the prepared mixture on 60 cm X 40 cm baking tray lined with baking paper. Spread the mixture evenly and smoothen the top surface with spatula or spoon. Bake at 190°C to 200°C for approximately 15 minutes with steam.

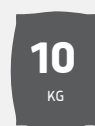
Important: After baking divide into bars while still warm.

Makes 48 bars of 10 cm X 5 cm each.

INGREDIENTS

Dried Glucose Syrup, Sugar, Dextrose, Dried Honey, Maltodextrin, Vegetable Fat, Milk Solids, Emulsifier E322, Nature Identical Flavour Vanilla & Butter.

PACK



PAPER BAG

DOSAGE



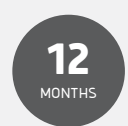
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STORAGE


 DRY AND HYGIENIC
 ENVIRONMENT

<18°C

SHELF LIFE



FROM MFG. DATE