

Macadamia Nut Brittle

Description:

Serving Size: 0.55 Serving

Categories: Pastry

Cost Per Kilo	
\$	12.78



Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	kg	Macadamia nuts		20-100000902
0.300	kg	Florentine mix		20-100015817

Method of Preparation:

- Roast the macadamia nuts in a dry pan until golden brown.
- Remove from the pan and cool.
- Chop the nuts into small pieces and mix with the florentine mix.
- Sprinkle the mix onto a lined sheet pan.
- Bake at 200C until golden brown.
- Remove from the oven.
- While hot, using a pizza bread cutter cut into triangular shapes.
- Place in an air tight container with greaseproof paper between each layer.
- Do not refrigerate.