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Brownie Khalua Slice

Using Cereform Chocolate Brownie Mudcake & RAP Instant Custard Mix

Ingredients

Mudcake Base

Choc Brownie Mudcake Mix	1.000kg
Water	0.500L
Cream	0.600L

Method

1. Combine all ingredients in a bowl.
2. Using a beater, beat for 3 minutes on low speed.
3. Place 400g batter into greased 8 inch round ring.
4. Bake at 160°C for 20 minutes or until baked. Allow to cool.
5. Pipe custard onto chocolate base, filling ring to within 5mm from top.
6. Top with whipped cream and level off.
7. Dust one half with cocoa powder. Finish with a rosette of ganache and some macadamia nuts if desired.

Ingredients

Custard

RAP Instant Custard Mix	1.000kg
Water	2.100kg
Khalua	0.250L
Cream	0.600L

Method

1. Place RAP, water and Khalua in a bowl and mix for 5 minutes on slow speed.
2. Add cream and beat for a further minute.



ORDER CODE: 10677 Chocolate Brownie Mudcake Mix; 16581 RAP Instant Custard Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

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