



Nanaimo Bars

Nanaimo bars are delicious tray-bake slices, combining the popular flavours of chocolate, biscuit and coconut, sandwiched in a custard buttercream. Nanaimo bars originate from the city of Nanaimo, British Columbia, Canada. They are easy to make and require no oven baking. Nanaimo bars will provide a new great tasting addition to your tray-bake range that your customers will enjoy.

Instructions for Base

Melt the butter or Marvello and the chocolate to a liquid. Add Finlay's Coconut Macaroon Mix and coarse biscuit crumb, and blend thoroughly. Divide the mixture into foil tray-bake trays or large baking sheets to your desired depth. Spread evenly and press down firmly as you would preparing a cheesecake base. Allow to firm up and set.

Instructions for Filling

Add all the ingredients into a planetary mixer fitted with a beater. Slowly combine all the ingredients into a paste. Scrape down, add vanilla flavour to taste, increasing the mixing speed to high. Beat the mixture for at least 5 minutes into a dense buttercream sandwich filling. Deposit the filling onto the prepared bases to your preferred depth, cost or flavour consideration. Spread evenly and allow to set firm before adding and spreading over with melted chocolate to finish. Allow to cool and cut into slices.

Ingredients

Base

4kg Grade 10 Biscuit Crumb (F1936 - 25kg)

2.5kg Finlay's Coconut Macaroon Mix (A0130 - 10kg)

2kg Dark Chocolate Coating (F1610 - 12.5kg)

2kg Unsalted Butter or Marvello (F0601 - 12.5kg)

Filling

1kg Unsalted Butter or Marvello (F0601 - 12.5kg)

140g Finlay's Sunflower Custard Powder (A0125 - 4x3kg)

2.5kg Finlay's KD Icing Glaze - TBC

Vanilla Essence to taste (F2007 - 2.5Lt)