

Recipe Sheet

Code Number: ABM/PRS/016
Name: HEDGEHOG – USING AB MAURI HEDGEHOG MIX
Statement: Non bake cake with Moist & Rich Chocolate Flavor using AB Mauri Hedgehog mix and Mauri butter.



Recipe	
A. AB MAURI Hedgehog Mix	1000g
B. AB MAURI Butter	200g
Water	110g
Total Weight	1310g

Process:
1. Melt butter on low heat and add to water
2. Pour onto premix and blend on slow Speed until mixed. Do not break up biscuit too Much.
3. Tip onto tray and level out using a rolling pin.
4. Refrigerate @ 1 – 2 hrs until fully set firm
5. Ice with Ganache or soft icing. Cut and wrap

AB Mauri chocolate compound is excellent for Ganache.

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