



Fruit And Hazelnut Bars Recipe

Preparation Time	15
Cooking Time	41
Serving Size	20

Ingredients:

- 1 can DEL MONTE Fiesta Fruit Cocktail (836g)
- 3 3/4 Tbsp sugar, white
- 12 pc broas
- 3/4 cup hazelnut spread
- 1/2 cup all-purpose cream, chilled

Preparation:

1. Cook DEL MONTE Fiesta Fruit Cocktail and sugar for 5 minutes or until slightly dry. Turn off heat and cool down.
2. Cover bottom of square pan (7-inch x 7-inch) with broas. Drizzle with hazelnut spread and all-purpose cream.
3. Pour cooked DEL MONTE Fiesta Fruit Cocktail. Spread another layer of hazelnut and cream. Top with reserved fruit cocktail. Chill until set. Sprinkle with cereals if desired.

Chef's Tip

Be sure to drain the DEL MONTE Fiesta Fruit Cocktail well before cooking with sugar. The excess syrup will make the cake wet and soft instead of dry and crunchy.

Lusog Notes

Two servings of this dish give you a source of vitamin C that helps fight common infections and helps in wound healing.

Cooking Skills Needed

- Layering