



CARAMEL DELIGHT

👨‍🍳 Advanced level

Delicious tart with Sinfonia Caramel Oro chocolate.

SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
sugar
salt

1050g
260g
175g
115g
90g
4g

Mix all the ingredients in the planetary mixer with paddle, until a homogeneous consistency, put in the fridge to rest for 1h.
Stretch to 4mm and fill the tart molds.

CARAMEL FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour
cornstarch
egg whites
unsalted butter 82% fat
SINFONIA CARAMEL ORO

500g
3g
50g
30g
370g
80g
150g

Mix all the dry ingredients with a whisk.
Stirring constantly add the egg white and finally the butter previously combined with the chocolate, until obtained a smooth batter.

CARAMEL ORO CREMEUX

SINFONIA CARAMEL ORO
egg yolk
LILLY NEUTRO
milk 3.5% fat
liquid cream 35% fat

220g
50g
25g
125g
125g

Make a crème anglaise by combining the liquids and the egg yolk, bringing everything to 82°C
Add the LILLY and the chocolate and emulsify.
Pour into silicone mold and freeze.

CARAMEL ORO MIRROR

water	132g	Bring water, sugar and glucose to 103 degrees. Add the rehydrated gelatin with the water, the condensed milk and the chocolate Refrigerate overnight .
gelatin powder or sheets 200 bloom	22g	
water	150g	
sugar	300g	
<u>GLUCOSIO</u>	300g	
skim condensed milk	200g	
SINFONIA CARAMEL ORO	250g	

FINAL COMPOSITION

Spread some FARCIFORNO ARANCIA CESARIN on the pastry base.
Half fill the shortcrust tart with the financier, cook at 175°C for 18-20min.
Unmold the cremeux and glaze it with the mirror heated to 37°C
Place the cremeux on the tart, decorate with DOBLA decorations.



Extraordinary
made simple.