

CARAMEL DELIGHT

Advanced level

Delicious tart with Sinfonia Caramel Oro chocolate.

SHORTCRUST

TOP FROLLA	1050g
unsalted butter 82% fat	260g
eggs	175g
almond flour	115g
sugar	90g
salt	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	500g
VIGOR BAKING	3g
all-purpose flour	50g
cornstarch	30g
egg whites	370g
unsalted butter 82% fat	80g
SINFONIA CARAMEL ORO	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	220g
egg yolk	50g
LILLY NEUTRO	25g
milk 3.5% fat	125g
liquid cream 35% fat	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.

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CARAMEL ORO MIRROR

water	132g
gelatin powder or sheets 200 bloom	22g
water	150g
sugar	300g
GLUCOSIO	300g
skim condensed milk	200g
SINFONIA CARAMEL ORO	250g

Bring water, sugar and glucose to 103 degrees.
Add the rehydrated gelatin with the water, the condensed milk and the chocolate
Refrigerate overnight .

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.