



CARAMEL DELIGHT

chef Advanced level

Delicious tart with Sinfonia Caramel Oro chocolate.

SHORTCRUST

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat
eggs
almond flour
sugar
salt

PREPARATION

1050g Mix all the ingredients in the planetary mixer with paddle, until a
260g homogeneous consistency, put in the fridge to rest for 1h.
175g Stretch to 4mm and fill the tart molds.
115g
90g
4g

CARAMEL FINANCIER

INGREDIENTS

AVOLETTA

VIGOR BAKING

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

PREPARATION

500g Mix all the dry ingredients with a whisk.
3g Stirring constantly add the egg white and finally the butter previously
50g combined with the chocolate, until obtained a smooth batter.
30g
370g
80g
150g

CARAMEL ORO CREMEUX

INGREDIENTS

SINFONIA CARAMEL ORO

egg yolk

LILLY NEUTRO

milk 3.5% fat

liquid cream 35% fat

PREPARATION

220g Make a crème anglaise by combining the liquids and the egg yolk, bringing

50g everything to 82°C

25g Add the LILLY and the chocolate and emulsify.

125g Pour into silicone mold and freeze.

125g

CARAMEL ORO MIRROR

INGREDIENTS

water

gelatin powder or sheets 200 bloom

water

sugar

GLUCOSIO

skim condensed milk

SINFONIA CARAMEL ORO

PREPARATION

132g Bring water, sugar and glucose to 103 degrees.

22g Add the rehydrated gelatin with the water, the condensed milk and the

150g chocolate

300g Refrigerate overnight .

300g

200g

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.