



# NOBEL CARAMEL BISCUIT

👤 Basic level



**RECIPE CREATED BY:**

Davide Lista  
Pastry Chef

## SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
sugar  
egg yolk

1kg  
500g  
120g  
100g

mix all the ingredients together  
spread between two sheets of baking paper and cool  
in the refrigerator  
cut some discs and cook on micro-perforated mats at  
170 degrees for 10/15 minutes

## FILLING

### CHOCOSMART CIOCCOLATO LATTE

qb  
whip in a planetary mixer with paddle attachment  
until soft, add biscuits and cool

## CHOCOLATE GLAZE

### NOBEL LATTE

qb  
melt at 45 degrees and dip the already coupled and  
cooled biscuits  
cool

## FINAL COMPOSITION

pair the biscuits with whipped chocosmart and dip in the nobel caramel  
cool