

NOBEL CARAMEL BISCUIT



chef Basic level

shortcrust

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
sugar
egg yolk

PREPARATION

1kg mix all the ingredients together
500g spread between two sheets of baking paper and cool in the refrigerator
120g cut some discs and cook on micro-perforated mats at 170 degrees for 10/15
100g minutes

filling

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

PREPARATION

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

chocolate glaze

INGREDIENTS

NOBEL LATTE

PREPARATION

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