



# NOBEL CARAMEL BISCUIT

👨‍🍳 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

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