

# **NOBEL CARAMEL BISCUIT**

## 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

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

# chocolate glaze

### **INGREDIENTS**

**NOBEL LATTE** 

## **PREPARATION**

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