

NOBEL CARAMEL BISCUIT

Basic level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

SHORTCRUST

TOP FROLLA	1kg	mix all the ingredients together
unsalted butter 82% fat	500g	spread between two sheets of baking paper and cool in the refrigerator
sugar	120g	
egg yolk	100g	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

irca GROUP

Extraordinary made simple.