



# MR. CARAMEL NUTS

👤 Intermediate level

## - HAZELNUT SHORT-PASTRY BASE:

### HEIDICAKE

unsalted butter 82% fat  
eggs  
all-purpose flour

1.000g  
300g  
200g  
200g

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to the desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.

## CARAMEL FILLING

### TOFFEE D'OR CARAMEL

300g  
150g

Heat the TOFFEE D'OR CARAMEL in the microwave until it becomes more fluid and incorporate the dried fruit.

## CHOCOLATE AND SALTED CARAMEL GANACHE

### TOFFEE D'OR CARAMEL

salt  
liquid cream 35% fat  
unsalted butter 82% fat  
RENO CONCERTO FONDENTE 64%  
RENO CONCERTO LACTEE CARAMEL

350g  
4g  
80g  
70g  
60g  
40g

Heat TOFFEE D'OR CARAMEL, salt and cream in the microwave to 50°C.  
Add RENO CONCERTO 64% and RENO CONCERTO LACTEE CARAMEL melted at 45°C and emulsify with an immersion blender  
Finish by adding the soft butter and emulsify.  
Cover with cling film and place in the refrigerator.

## FINAL COMPOSITION

Roll out the shortcrust pastry to the desired thickness of 2-3 mm with a pastry cutter.

Line cake tins of the desired diameter, keeping the edge 2 cm high.

Pour the TOFFEE D'OR and dried fruit mixture into the tart and bake at 180-190°C for about 30 minutes.

Once cooled, use a piping bag to cover the surface of the cake with the chocolate and salted caramel ganache.

Decorate by sprinkling with HAPPYCAO.



Extraordinary  
made simple.