

# MR. CARAMEL NUTS

## - Hazelnut short-pastry base:

INGREDIENTS HEIDICAKE

unsalted butter 82% fat

eggs

all-purpose flour

**PREPARATION** 

1.000g Mix all the ingredients together in a planetary mixer using a paddle until

300g they are well and evenly mixed. Place in the refrigerator for at least an hour.

200g Next roll out with a pastry sheeter to the desired thickness. Line the baking

200g tins (choose your preferred diameter) and keep the edge 2 cm deep.

### **CARAMEL FILLING**

**INGREDIENTS** 

TOFFEE D'OR CARAMEL

#### PREPARATION

300g Heat the TOFFEE D'OR CARAMEL in the microwave until it becomes more

150g fluid and incorporate the dried fruit.

## **CHOCOLATE AND SALTED CARAMEL GANACHE**

#### **INGREDIENTS**

TOFFEE D'OR CARAMEL	350g
salt	4g
liquid cream 35% fat	80g
unsalted butter 82% fat	70g

RENO CONCERTO FONDENTE 64% RENO CONCERTO LACTEE CARAMEL 60g

40g PREPARATION

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.