

MR. CARAMEL NUTS

- HAZELNUT SHORT-PASTRY BASE:

INGREDIENTS		PREPARATION
HEIDICAKE	g 1.000	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
UNSALTED BUTTER 82% FAT	g 300	desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.
EGGS	g 200	
ALL-PURPOSE FLOUR	a 200	

CARAMEL FILLING

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 300	Heat the TOFFEE D'OR CARAMEL in the microwave until it becomes more fluid and incorporate
	g 150	the dried fruit.



CHOCOLATE AND SALTED CARAMEL GANACHE

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 350	Heat TOFFEE D'OR CARAMEL, salt and cream in the microwave to 50°C.
SALT	g 4	Add RENO CONCERTO 64% and RENO CONCERTO LACTEE CARAMEL melted at 45°C and
LIQUID CREAM 35% FAT	g 80	emulsify with an immersion blender
UNSALTED BUTTER 82% FAT	g 70	Finish by adding the soft butter and emulsify.
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 60	Cover with cling film and place in the refrigerator.
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 40	

STEP 4

INGREDIENTS

HAPPYKAO To Taste

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.

