



CAKE POP CARAMEL CRUMBLE

AMORPOLENTA

INGREDIENTS

DOLCE VARESE
EGGS
UNSALTED BUTTER 82% FAT

g 1000
g 500
g 500

PREPARATION

Whip all the ingredients in a planetary mixer with paddle attachment for 7-8 minutes.
Fill cake pans for $\frac{3}{4}$ with about 500 grams of dough.
Bake at 180°C for 45 minutes.
Unmould and let cool down completely.
Chop with a cutter and set aside.

STEP 2

INGREDIENTS

WONDERCHOC WHITE

g 700

PREPARATION

Whip WONDERCHOC in a planetary mixer.
For each kg of amorpolenta crumbs add about 300-350 grams of the whipped WONDERCHOC.
Create some balls of the desired size (6-10 grams), place them on a tray covered with parchment paper and insert the lollypop stick.
Place in the fridge for at least 1 hour or in the blast chiller on the positive program.

CARAMEL GLAZE

PREPARATION

Heat CHOCOSMART at 32-35°C.

FINAL COMPOSITION

Dip the still cold cake pops inside the caramel glaze.

Place them on a tray covered with a silicone mat and, before they are completely crystallized, place over Dobra decorations: Rose 2D, Peach Blossom, Purple flower or Daisy.

Store in the fridge and serve at room temperature.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER