



## CAKE POP CARAMEL CRUMBLE

### AMORPOLENTA

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#### 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

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#### 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

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### 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