



PAIRED CARAMEL BISCUITS

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
RAW SUGAR
CACAO IN POLVERE
CINNAMON POWDER

g 1000
g 400
g 150
g 50
g 10
g 5

PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment until obtaining a smooth dough.

Place in the fridge for at least 2 hours.

Roll it out with a dough sheeter to a thickness of about 3 mm and cut into disks with a diameter of 4 cm.

Place them over trays covered with micro-perforated forosil mats and bake at 180°C for 10 minutes.

CRUMBLE CARAMEL FILLING

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

PREPARATION

Whip in a planetary mixer with paddle attachment for 2-3 minutes. The product is now ready to be workable with a pastry bag.

ADVICES: Do not whip over the suggested time to avoid the loss of volume and structure of the product.

CARAMEL GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

PREPARATION

Melt CHOCOSMART at 32-35°C.

FINAL COMPOSITION

Pair the biscuits two in two filling them with the previously whipped crumble caramel filling.

Place them in the fridge for 1 hour.

Cover the biscuits only for $\frac{3}{4}$ of the surface with caramel glaze.

Biscuits can be stored at room temperature as long as it doesn't get over 20-22°C.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER