



MR. CARAMEL NUTS

- HAZELNUT SHORT-PASTRY BASE:

INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 200
ALL-PURPOSE FLOUR	g 200

PREPARATION

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 desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	g 300
	g 150

PREPARATION

Heat the TOFFEE D'OR CARAMEL in the microwave until it becomes more fluid and incorporate the dried fruit.

CHOCOLATE AND SALTED CARAMEL GANACHE

INGREDIENTS

TOFFEE D'OR CARAMEL	g 350
SALT	g 4
LIQUID CREAM 35% FAT	g 80
UNSALTED BUTTER 82% FAT	g 70
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 60
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 40

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.

STEP 4

INGREDIENTS

HAPPYKAO	To Taste
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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.