



## NOBEL CARAMEL BISCUIT

### SHORTCRUST

---

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
SUGAR  
EGG YOLK

Kg 1  
g 500  
g 120  
g 100

#### PREPARATION

mix all the ingredients together  
spread between two sheets of baking paper and cool in the refrigerator  
cut some discs and cook on micro-perforated mats at 170 degrees for 10/15 minutes

### FILLING

---

#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

To Taste

#### PREPARATION

whip in a planetary mixer with paddle attachment until soft, add biscuits and cool

### CHOCOLATE GLAZE

---

#### INGREDIENTS

NOBEL LATTE

To Taste

#### PREPARATION

melt at 45 degrees and dip the already coupled and cooled biscuits  
cool

## FINAL COMPOSITION

pair the biscuits with whipped chocosmart and dip in the nobel caramel

cool



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF