



## 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