



MILLIONAIRE CARAMEL

- SAVOURY SHORTBREAD:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CASTER SUGAR	g 80
EGG YOLK	g 120

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then roll out, punch holes and line the bottom of a 30x40 cm cake mold. Bake at 180-190°C for about 15-20 minutes.

- SAVOURY SHORTBREAD:

INGREDIENTS

TOFFEE D'OR CARAMEL	g 1.000
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 300
UNSALTED BUTTER 82% FAT	g 30
SALT	g 3

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then roll out, punch holes and line the bottom of a 30x40 cm cake mold. Bake at 180-190°C for about 15-20 minutes.

STEP 3

INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
CHOCOSMART CIOCCOLATO BIANCO	To Taste