



## MILLIONAIRE CARAMEL

### - SAVOURY SHORTBREAD:

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#### 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:

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#### 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

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
CHOCOSMART CIOCCOLATO BIANCO	To Taste