



CARAMEL DELIGHT

Delicious tart with Sinfonia Caramel Oro chocolate.

DIFFICULTY LEVEL



SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1050
UNSALTED BUTTER 82% FAT	g 260
EGGS	g 175
ALMOND FLOUR	g 115
SUGAR	g 90
SALT	g 4

PREPARATION

Mix all the ingredients in the planetary mixer with paddle, until a homogeneous consistency, put in the fridge to rest for 1h.
Stretch to 4mm and fill the tart molds.

CARAMEL FINANCIER

INGREDIENTS

AVOLETTA	g 500
VIGOR BAKING	g 3
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 30
EGG WHITES - MELTED AT 45°C	g 370
UNSALTED BUTTER 82% FAT - MELTED AT 45°C	g 80
SINFONIA CARAMEL ORO - MELTED AT 45°C	g 150

PREPARATION

Mix all the dry ingredients with a whisk.
Stirring constantly add the egg white and finally the butter previously combined with the chocolate, until obtained a smooth batter.

CARAMEL ORO CREMEUX

INGREDIENTS

SINFONIA CARAMEL ORO	g 220
EGG YOLK	g 50
LILLY NEUTRO	g 25
MILK 3.5% FAT	g 125
LIQUID CREAM 35% FAT	g 125

PREPARATION

Make a crème anglaise by combining the liquids and the egg yolk, bringing everything to 82°C

Add the LILLY and the chocolate and emulsify.

Pour into silicone mold and freeze.

CARAMEL ORO MIRROR

INGREDIENTS

WATER - FOR THE GELATINE	g 132
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER	g 150
SUGAR	g 300
GLUCOSIO	g 300
SKIM CONDENSED MILK	g 200
SINFONIA CARAMEL ORO	g 250

PREPARATION

Bring water, sugar and glucose to 103 degrees.

Add the rehydrated gelatin with the water, the condensed milk and the chocolate

Refrigerate overnight .

FINAL COMPOSITION

Spread some FARCIFORNO ARANCIA CESARIN on the pastry base.

Half fill the shortcrust tart with the financier, cook at 175°C for 18-20min.

Unmold the cremeux and glaze it with the mirror heated to 37°C

Place the cremeux on the tart, decorate with DOBLA decorations.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF