



Mr. caramel nuts

- Hazelnut short-pastry base:

INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 200
ALL-PURPOSE FLOUR	g 200

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to the desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.

- Hazelnut short-pastry base:

INGREDIENTS

TOFFEE D'OR CARAMEL	g 300
	g 150

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to the desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.

- Hazelnut short-pastry base:

INGREDIENTS

TOFFEE D'OR CARAMEL	g 350
SALT	g 4
LIQUID CREAM 35% FAT	g 80
UNSALTED BUTTER 82% FAT	g 70
RENO CONCERTO FONDENTE 64%	g 60
RENO CONCERTO LACTEE CARAMEL	g 40

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to the desired thickness. Line the baking tins (choose your preferred diameter) and keep the edge 2 cm deep.

Step 4

INGREDIENTS

HAPPYKAO	To Taste
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