



## CHOCOSMART CARAMEL CRUMBLE 5

New entry in our ***Finestline***: a fine anhydrous cream with **10% salted caramel white chocolate** (fleur de sel) and **crunchy caramel inclusions** for a surprising "crumble" effect on the palate.

It is an ideal product for the **covering** of desserts that must be stored at room temperature and in the refrigerator.

It is extremely **fluid** already at 32-35 ° C, so as to facilitate the creation of a thin cover.

With CHOCOSMART CARAMEL CRUMBILE you get a **crumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks.

It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclair and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche.

It is resistant to freezing, does not contain gluten or hydrogenated fats.

### PRODUCT DETAILS

COD 01010112

### CLAIMS

- With 10% white chocolate with salted caramel
- With caramel inclusions
- Gluten-free
- Hydrogenated fat-free

### DIRECTIONS FOR USE

#### COATINGS

Heat CHOCOSMART CARAMEL to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product.

#### Advice:

- To obtain an even covering, you are advised to gently shake the products gently on a

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



suitable rack, and not to use a spatula.

- For partial covering, dip the products in melted CHOCOSMART at 32-35°C.

#### WHIPPED CREAMS

Allow CHOCOSMART CARAMEL CRUMBLE to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled.

Advice:

overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream.

#### FILLINGS

Realize the shell of pralines, tablets, bars, Easter eggs and similar preparations.

Melt CHOCOSMART CARAMEL in a bain-marie at 32-35°C or in microwave oven (400-500W).

Fill with CHOCOSMART CARAMEL and let crystallize for some minutes the filling, after that close with another coating of tempered chocolate.

#### TECHNICAL DENOMINATION

spreadable cream. Semi-finished product for pastry use.