



## CAKE POP CARAMEL CRUMBLE

### AMORPOLENTA

#### INGREDIENTS

DOLCE VARESE

g 1000

EGGS

g 500

UNSALTED BUTTER 82% FAT

g 500

#### PREPARATION

Whip all the ingredients in a planetary mixer with paddle attachment for 7-8 minutes.

Fill cake pans for  $\frac{3}{4}$  with about 500 grams of dough.

Bake at 180°C for 45 minutes.

Unmould and let cool down completely.

Chop with a cutter and set aside.

### STEP 2

#### INGREDIENTS

WONDERCHOC WHITE

g 700

#### PREPARATION

Whip WONDERCHOC in a planetary mixer.

For each kg of amorpholenta crumbs add about 300-350 grams of the whipped WONDERCHOC.

Create some balls of the desired size (6-10 grams), place them on a tray covered with parchment paper and insert the lollypop stick.

Place in the fridge for at least 1 hour or in the blast chiller on the positive program.

### CARAMEL GLAZE

#### PREPARATION

Heat CHOCOSMART at 32-35°C.

## FINAL COMPOSITION

Dip the still cold cake pops inside the caramel glaze.

Place them on a tray covered with a silicone mat and, before they are completely crystallized, place over Dobra decorations: Rose 2D, Peach Blossom, Purple flower or Daisy.

Store in the fridge and serve at room temperature.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER