



NOBEL CARAMEL BISCUIT

SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
SUGAR
EGG YOLK

Kg 1
g 500
g 120
g 100

PREPARATION

mix all the ingredients together
spread between two sheets of baking paper and cool in the refrigerator
cut some discs and cook on micro-perforated mats at 170 degrees for 10/15 minutes

FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

To Taste

PREPARATION

whip in a planetary mixer with paddle attachment until soft, add biscuits and cool

CHOCOLATE GLAZE

INGREDIENTS

NOBEL LATTE

To Taste

PREPARATION

melt at 45 degrees and dip the already coupled and cooled biscuits
cool

FINAL COMPOSITION

pair the biscuits with whipped chocosmart and dip in the nobel caramel

cool



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF