Choco crumble tartellete

Pure Elegance Recipe Inspiration



Recept

COOKIE CRUMBLE

Digestive crumb	400g
Butter (melted)	75g
Sinfonia Caramel Oro	75g
Totaal	**550g**

COOKIE CRUMBLE

Mix all ingredients, and push in a 8 cm ring untill the top.

DARK CHOCOLATE GANACHE

Sinfonia Cioccolato Fondente 68%	150g
Cream	200g
Honey	35g
Totaal	**385g**

DARK CHOCOLATE GANACHE

Heat up the cream and pour over the chocolate and honey. Mix well untill smooth and place for 24 hours in a fridge.

WIDDEN CARAMEL GANACHE

Liquid cream 35% Fat (1) Boiling	80g
Sinfonia Caramel Oro	130g
Liquid cream 35% Fat	200g
Totaal	**410g**

WIDDEN CARAMEL GANACHE

- Form the ganache bringing the cream (1) to the boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
- Add the cold cream (2) a little bit at a time and continuing to mix.
- Put in the refrigerator for at least 3 hours (ideal overnight).

TOFFEE

Toffeedor caramel	300g
Totaal	**300g**

TOFFEE

Ready to use.

Assembly, layout and finishing

Pipe with different tips dot in the cookie crumble tartelette. Decorate with caramlised hazelnuts and Spiral dark.

Enjoy this exciting recipe.

Featured Product(s)



Spiral dark