

# Honey pot caramel

As consumers are looking for something healthier, natural sweeteners like honey are highly popular. Combine the new Honey Pot and Honey comb yellow make a fantastic pastry to show this popular flavor.



## Recipe

### Carbon Sablee Biscuit (IRCA Substitutie Sfrulla)

Honey	60g
Glucose	40g
Orange Zest	2g
Orange Juice	5g
. Milled Rosemary	05g

**Totaal**

### Carbon Sablee Biscuit (IRCA Substitutie Sfrulla)

### Wild Flower Honey Rosemary Concentrate

Butter	190g
T45 Flour	190g
Fine Sugar	115g
Almond Flour	40g
Salt	2g
Carbon	2g
Vanilla	2g
Whole Eggs	80g

**Totaal**

### Wild Flower Honey Rosemary Concentrate

## Salted Honey Caramel

Honey	80g
Sugar	40g
Cream	190g
Glucose	60g
Salt	3g
Butter	40g

**Totaal**

## Salted Honey Caramel

## Orange Ginger Cremeaux

Honey	100g
Lemon Juice	40g
Lime Juice	20g
Lime Zest	5g
Grated Stem Ginger	5g
Whole eggs	140g
Sugar	120g
Gelatine	5g
butter	200g

**Totaal**

## Orange Ginger Cremeaux

**Assembly, layout and finishing**

**Enjoy this exciting recipe.**

## Featured Product(s)



**Honeycomb  
yellow**



**Honey pot**