

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