

# Choco crumble tartellete

Pure Elegance Recipe Inspiration



## Recipe

### COOKIE CRUMBLE

Digestive crumb	400g
Butter (melted)	75g
Sinfonia Caramel Oro	75g
<b>Totaal</b>	<b>550g</b>

### COOKIE CRUMBLE

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

### DARK CHOCOLATE GANACHE

Sinfonia Cioccolato Fondente 68%	150g
Cream	200g
Honey	35g
<b>Totaal</b>	<b>385g</b>

### DARK CHOCOLATE GANACHE

Heat up the cream and pour over the chocolate and honey. Mix well until 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
<b>Totaal</b>	<b>410g</b>

### 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
<b>Totaal</b>	<b>300g</b>

### 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**