



CARAMEL RIPPLE NO BAKE TART

INGREDIENTS

Group 1

Ingredient	KG
No Bake Chocolate Slice	0.400
Syrup	0.080
Butter	0.072
Total Weight:	0.552

METHOD

Caramel Ripple No Bake Tart

1. Mix the melted butter with syrup and No Bake Chocolate Slice.
2. Place a silicone paper disc into the base of a 9/10 inch flan tin.
3. Evenly fill the tin with the mix.
4. Place into the fridge or freezer to set.
5. Once solid, heat the flan tin and remove the flan and place on a cake board.
6. Pour some chocolate sauce or ganache into the base.
7. Place a disc of chocolate sponge on top, then spread over more chocolate sauce.
8. Place chocolate and vanilla ice cream scoops on top.
9. Drizzle with True Caramel - Caramel Ripple and heated Bakels Chocolate Fudgice.
10. Finish with cracked biscuits.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good