



CHOCOLATE CARAMEL HEARTS

INGREDIENTS

Group 1

Ingredient	KG
Digestive Biscuit Crumb	0.500
Cocoa powder	0.050
Syrup	0.150
Butter	0.120
Total Weight:	0.820

METHOD

Chocolate Caramel Hearts

1. Blend the cocoa and Bakels Digestive Crumb SG together.
2. Melt the butter and syrup together then add to the crumb mix and blend together.
3. Line heart tins with the mix then chill in the fridge.
4. Once cool, heat up some True Caramel - Millionaires Caramel and fill the centres, whilst hot marble with some chocolate, when cool, dress centre with choc shavings.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Sweet Good