

SCARAMEL NUTS TARTLET

INGREDIENTS

- Caramel
- Mix of nuts (walnuts, cashew nuts, hazelnuts, ...)
- Raisins
- Whipped cream
- Cocoa powder

METHOD

- 1 Fill the cocoa tartlet base with caramel.
- 2 Add whipped cream, nuts and raisins on top.
- 3 Finish with cocoa powder.

PRODUCTINFO

2104747 COCOA TARTLET BASE CHOCOLATE FILLING





Ø 8.2cm

3 2×14 2×14 盟 96

6hrs. in the refrigerator (4-7°C) **THAW & SERVE**

Cocoa flavoured shortcrust pastry case made with pure butter, filled with Belgian milk chocolate mousse.









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