

# CHOCOLATE CARAMEL TARTLET

# **INGREDIENTS**

- Caramel
- Pecan nuts
- Powdered sugar

## **METHOD**

- 1 Spread the chocolate mousse filling of the tartlet base open.
- 2 Add some caramel on top.
- 3 Decorate with pecan nuts.
- 4 Add some powdered sugar on top.

# **PRODUCTINFO**

2104747 **COCOA TARTLET BASE CHOCOLATE FILLING** 





∅ Ø 8.2cm **3 2 x 14** €

₩ 96

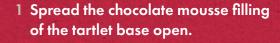
\* 6hrs. in the refrigerator (4-7°C)

**THAW & SERVE** 

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







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