



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



 76g

 Ø 8.2cm

 2x14

 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.




La Lorraine
Baking passion



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