



CHOCOLATE PARADISE TARTLET


INGREDIENTS

- ☉ Whipped cream
- ☉ Caramel
- ☉ Dark chocolate flakes
- ☉ Dark chocolate curls
- ☉ Powdered sugar

METHOD

- 1 Pipe a thin layer of caramel into the case.
- 2 Add whipped cream on top.
- 3 Top with rough chocolate flakes.
- 4 Finish with dark chocolate curls and powdered sugar.

PRODUCT INFO

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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