



CARAMEL RIPPLE NO BAKE TART

INGREDIENTS

Group 1

Ingredient	KG	%
No Bake Chocolate Slice	0.400	100.00
Syrup	0.080	20.00
Butter	0.072	18.00
Total Weight:	0.552	

METHOD

Base

1. Mix the melted butter with syrup and [Bakels No Bake Chocolate Slice](#).
2. Place a silicone paper disc into the base of a 9/10 inch flan tin.
3. Evenly fill the tin with the mix.
4. Place into the fridge or freezer to set.
5. Once solid, heat the flan tin and remove the flan and place on a cake board.

Finishing



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

1. Pour chocolate sauce or ganache into the base.
2. Place a disc of chocolate sponge on top, then spread over more chocolate sauce.
3. Place chocolate and vanilla ice cream scoops on top.
4. Drizzle with [Caramel Ripple](#) and heated [Bakels Rich Chocolate Fudgice](#).
5. Finish with cracked biscuits.