



CHOCOLATE CARAMEL HEARTS

INGREDIENTS

Group 1

Ingredient	KG	%
Digestive Biscuit Crumb	1.000	100.00
Cocoa powder	0.100	10.00
Syrup	0.300	30.00
Butter	0.240	24.00
Total Weight: 1.640		

METHOD

1. Blend the cocoa and [Bakels Digestive Crumb](#) together.
2. Melt the butter and syrup together then add to the crumb mix and blend together.
3. Line heart tins with the mix then chill in the fridge.
4. Once cool, heat up some [Millionaires Caramel](#) and fill the centres, whilst hot marble with some chocolate, when cool, dress centre with choc shavings.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Sweet Good