



## CHOCOLATE CARAMEL MINI TARTS

### INGREDIENTS

#### Group 1

Ingredient

**Instant Cream Chocolate**

Chilled water

KG

0.200

0.250

**Total Weight:** 0.450

### METHOD

1. Take a 1.5" pastry tartlet and fill with a small amount of Bakels RTU Caramel Sauce.
2. Whisk the water and **Bakels Instant Cream Chocolate** for 3-4 minutes.
3. Pipe into a round on top of the caramel filled pastry tartlet.
4. Spin melted chocolate on top, finish with a white chocolate curl and dust with cocoa powder.



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Afternoon Tea



### FINISHED PRODUCT

Dessert, Sweet Good