



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Sweet Good

MILLIONAIRES CARAMEL HEARTS

INGREDIENTS

Group 1

Ingredient	KG
Butter	1.000
Caster sugar	0.520
Corn flour	0.400
Total Weight:	1.920

METHOD

1. Make up the shortbread by creaming the butter and sugar, folding in the flours.
2. Leave to rest in the fridge.
3. Pin out the shortbread and cut into a heart shape.
4. Bake at 165°C for 15-20 minutes.
5. Once cool, chill some [Bakels Millionaires Caramel](#), roll into balls and evenly place onto baked shortbread.
6. Top with pre-made chocolate hearts and spin with white chocolate to finish.