

CHOCOSMART Caramel

CRUMBLE

PASTRY CHOCOSMART

New entry in our **Finest line**: a fine anhydrous cream with **10% salted caramel white chocolate** (fleur de sel) and **crunchy caramel inclusions** for a surprising "crumble" effect on the palate.

It is an ideal product for the **covering** of desserts that must be stored at room temperature and in the refrigerator.

It is extremely **fluid** already at 32-35 ° C, so as to facilitate the creation of a thin cover.

With CHOCOSMART CARAMEL CRUMBILE you get a **crumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks.

It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclair and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche.

It is resistant to freezing, does not contain gluten or hydrogenated fats.

- With 10% white chocolate with salted caramel
- With caramel inclusions
- Gluten-free, hydrogenated fat-free
- versatile: ideal for covering and filling
- is already fluid at 32-35°
- dense and dry
- resistant to freezing
- ready for use

MODALITÀ D'USO



Filling



Ganache



Icing



Pralines

DETTAGLI PRODOTTO



irca
GROUP

Extraordinary
made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages

- versatile: ideal for covering, filling and filling
- is already fluid at 32-35°
- dense and dry
- resistant to freezing
- ready for use

Claims

- With 10% white chocolate with salted caramel
- With caramel inclusions
- Gluten-free
- Hydrogenated fat-free

Details

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It is an ideal product for the **covering** of cakes that must be stored at room temperature and in the refrigerator.

It is extremely **fluid** already at 32-35 ° C, so as to facilitate the creation of a thin cover. Resistant to freezing. It does not contain gluten or hydrogenated fats.

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Descrizione

fine paste based on caramelized white chocolate with caramel incusions for coating and filling

Denomination

spreadable cream. Semi-finished product for pastry use.

Directions for use



Extraordinary
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COATINGS

Heat CHOCOSMART CARAMEL to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product.

Advice:

- To obtain an even covering, you are advised to gently shake the products gently on a suitable rack, and not to use a spatula.
- For partial covering, dip the products in melted CHOCOSMART at 32-35°C.

WHIPPED CREAMS

Allow CHOCOSMART CARAMEL CRUMBLE to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled.

Advice:

overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream.

FILLINGS

Realize the shell of pralines, tablets, bars, Easter eggs and similar preparations.

Melt CHOCOSMART CARAMEL in a bain-marie at 32-35°C or in microwave oven (400-500W).

Fill with CHOCOSMART CARAMEL and let crystallize for some minutes the filling, after that close with another coating of tempered chocolate.



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