

# RECIPE SHEET

## Amber's Caramel



Whippable topping

Delicious vanilla taste  
Great yield

# Amber's Caramel

## COMPOSITION

1. Shortcrust
2. Madeleine biscuit
3. Coffee caramel
4. Amber mousse
5. Whippable topping

## INGREDIENTS

### Shortcrust

|                            |       |
|----------------------------|-------|
| Tegral Patacrout           | 450 g |
| PatisFrance Amandes Rapees | 50 g  |
| Mimetic Incorporation      | 200 g |
| Whole eggs                 | 100 g |

### Madeleine biscuit

|                             |       |
|-----------------------------|-------|
| PatisFrance Patis'madeleine | 500 g |
| Whole eggs                  | 320 g |
| Rapeseed Oil                | 85 g  |
| Mimetic Incorporation       | 100 g |

### Coffee caramel

|              |       |
|--------------|-------|
| Deli Caramel | 150 g |
| Salt         | 2 g   |
| Chantypak    | 150 g |
| Classic Moka | 30 g  |

### Amber mousse

|                      |       |
|----------------------|-------|
| Beef gelatine powder | 6 g   |
| Water                | 30 g  |
| Coffee               | 218 g |
| Cremyvit Classic     | 875 g |
| Belcolade Amber CT   | 437 g |
| Chantypak            | 875 g |

### Whippable topping

|           |       |
|-----------|-------|
| Chantypak | 500 g |
|-----------|-------|

### Decoration

|                    |      |
|--------------------|------|
| Belcolade Amber CT | Q.S. |
|--------------------|------|



## WORKING METHOD

### Shortcrust

Use the **Mimetic Incorporation** at room temperature. Roast the **PatisFrance Amandes Rapees** almond powder and let it cool down before use. Mix all ingredients together in a mixing bowl with a paddle attachment to make a dough. Roll it down to 3 mm and cool down. Cut disc to fit under the mousse. Cut and move the dough on a Silpain when it is still cold. Bake in a deck oven at 170 °C for ± 14 min. in an open damper.

### Madeleine biscuit

Warm up the **Mimetic Incorporation** and oil to 50 - 55 °C. Mix all the ingredients together in a mixing bowl with a paddle for 4 min. at low speed. Spread on a Silpat to bake. Recipe for 2 trays of 60 x 40 cm. Bake in a deck oven at 180 °C for ± 14 min. in a closed damper.

### Coffee caramel

Warm-up the **Deli Caramel** and salt to 50 °C. Then add the **Classic Moka** and **Chantypak**. Pipe into a half-sphere silicone mold and put it in the freezer.

### Amber mousse

Pre-soak the gelatin and water for at least 15 min. before use. Mix the cold coffee and **Cremyvit** in a mixing bowl with a whisk for 5 min. at high speed. Melt the **Belcolade Amber CT** chocolate to 40 °C. Mix the melted gelatin, **Cremyvit**, and amber chocolate together. Check and adjust the temperature if needed at 32 - 35 °C. Fold the lightly whipped **Chantypak**.

### Whippable topping

Whip the **Chantypak** to a soft peak texture.

### Decoration

Spread some tempered **Belcolade Amber CT** chocolate in between two guitar sheets and cut discs that fit the size of the mousse.

## ASSEMBLING

Mold the amber mousse into a half-sphere silicone mold, then press into the frozen insert of coffee caramel. Top off with a disc of madeleine biscuit and put it in the freezer. Unmold the half sphere of frozen mousse and dip into the whipped topping. Lay it down on the disc of baked shortcrust and add the chocolate decoration.

Nutritional value per 100 g\*

|                                |                                       |  |                  |                   |                |
|--------------------------------|---------------------------------------|--|------------------|-------------------|----------------|
| Energy<br>1,449 kJ<br>348 kcal | Fat /<br>Saturated Fat<br>23 g / 15 g | Carbohydrates<br>/ Sugars<br>32 g / 22 g | Fibers<br>0.81 g | Proteins<br>3.7 g | Salt<br>0.33 g |
|--------------------------------|---------------------------------------|--|------------------|-------------------|----------------|

[www.puratos.com/whippable-toppings](http://www.puratos.com/whippable-toppings)

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