

Salty Caramel cream



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PREPARATIONS AND INGREDIENTS

Yield: 5 jars - 200 g each

SALTY CARAMEL CREAM

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|------|---|--|
| 350 | g | Vanini Aurum White Chocolate with Caramel Icam Professional Code 8288 tempered |
| 400 | g | Fillmilk ZeroP White Cream Icam Professional Code 7552 |
| 250 | g | Sunflower seed oil |
| 10 | g | Salt of cervia |
| 1010 | g | Total |

PROCEDURE AND ASSEMBLY

SALTY CARAMEL CREAM

To prepare this recipe put the slightly softened Fill Milk ZeroP Cream in a planetary mixer with the K beater. The cream must be previously softened in the microwave at no more than 20/22 °C. Keep mixing at a slow speed and gradually join the sunflower seed oil. Once the mixture is well mixed, pour over the tempered Vanini Aurum White Chocolate with Caramel, proceed with a moderate speed in the planetary and finally add the Cervia salt. Before proceeding with the pouring into jars, it is necessary to check that all the ingredients are well mixed and proceed with the sterilization of the jars: to sterilize the jars, place them in the oven at 130 °C for about 20 minutes and then leave them covered with sheets of baking paper until they are cool.

Ready to pour the cream into the jars, proceed by pouring enough quantity of the cream into each jar, let it cool in the fridge at + 2 °C + 4 °C to harden until the cream has the right structure. (10/15 minutes it's the time required). Finally, leave at room temperature for about 12 hours before closing the jar with its lid.

PRODUCT SELECTIONS



Vanini Aurum White Chocolate with Caramel Icama Professional

Intense flavour of caramel and cream, without covering the hint of milk. Distinct and pleasant sweetness, combined with a note of salty. The result is a delicious chocolate with a great character. Toffee/amber-colored.



Fillmilk ZeroP White Cream Icama Professional

Basic cream with a delicate milky taste which perfectly blends with spices, essential oils, fat soluble flavourings. Contains karité oil. Specific for praline fillings, added with chocolate.

SUGGESTIONS AND RECCOMANDATIONS TO PRODUCE THE CREAMS

- 1) In the processing of the mixture, we use the planetary mixer instead of the cutter because the movement of the cutter overheats the product and would bring out the tempering of the Chocolate.
- 2) In the realization of these creams, the final cooling phase is one of the most important phases to avoid the arising of fats on the surface so you have to be careful to let the product cool well with the time required.
- 3) Why is it important to use tempered Chocolate? Because Cocoa Butter stabilizes the spread, making it creamier or less.
- 4) If you wish a softer cream without changing the taste, you can add more oil because being neutral it does not alter the flavour of the cream itself. For a more compact cream, it's required a higher % of Chocolate.
- 5) In addition to spices and dried fruit in powder, you can add aromatic fats (such as fatty pastes, essential oils ...) but you cannot add what contains water or any other hydrated ingredient because it would make the cream grainy.
- 6) To sterilize the jars, proceed by placing them in the oven at 130 °C for about 20 minutes and then leave them covered with sheets of baking paper until they are cool.
- 7) It is important to apply a warranty seal that proves that the product is intact from the producer to the consumer. The most common problem is that spreadable creams might become rancid due to excessive temperature changes, therefore a good preservation is necessary.
- 8) How to define the consistency of the cream:
 - If we have a compact but spreadable structure at the same time and we want to make it softer, then we can add an extra amount of oil to make it creamier and tender. The quantity of extra oil must be evaluated considering how soft the cream should be.
 - If we have a spreadable and creamier and even shinier structure it is due to the higher quantity of fats. If we wish a denser cream but still spreadable, we just need to drop the amount of the fattest part of the recipe that is the oil.