



Cap de Sel

Yield: 4 terrines à 50 cm

Ingredients:

3 Almond Swiss rolls à 60 x 40 cm

_____ 0,750 kg	Bisquit 100 PLUS
_____ 0,500 kg	Eggs
_____ 0,200 kg	Water
_____ 0,160 kg	Almonds, ground and roasted

Whip up for 6–8 min. high speed. Spread the batter onto with paper covered trays and bake. Baking temp.: 240 °C Baking time: 4–5 min.

Salty Caramel Filling

_____ 1,200 kg	Bon Caramel Salé
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Chocolate Cream

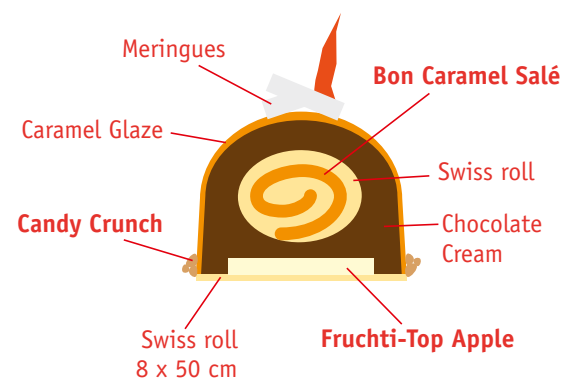
_____ 0,400 kg	Alaska-express Chocolate
_____ 0,600 kg	Water, 25 °C
_____ 2,000 kg	Whipped cream, unsweetened

Dissolve **Alaska-express** in water and fold in the whipped cream.

Caramel Glaze

_____ 1,800 kg	Bon Caramel Salé
_____ 0,025 kg	Alaska 666
_____ 0,100 kg	Water, approx. 40 °C

Warm up **Bon Caramel Salé** to 50 °C. Dissolve **Alaska 666** in hot water and stir into the warm **Bon Caramel Salé**.





Cap de Sel

Yield: 4 Terrine à 50cm

Ingredients:

_____ 1,000 kg Apple Filling
Fructi-Top Apple

_____ 0,250 kg Meringue
Water, cold
_____ 0,035 kg **Ovasil**
_____ 0,250 kg Sugar
_____ 0,250 kg Sugar

_____ Decoration
Candy Crunch

▶ Mix **Ovasil** with water and add sugar. Whip up.

▶ Add sugar step by step and whip up until creamy. Pipe strings on with baking paper covered trays by using a whole tube 8 mm
Baking temp.: 100 °C
Baking time: 2 h

Method:

- * Cut one of the Swiss rolls into 4 pieces (8 x 50 cm).
- * The other two Swiss rolls cut in half (30 x 40 cm).
- * Spread 0,300 kg **Bon Caramel Salé** on each half of the Swiss rolls.
- * Roll up tight, wrap in paper and freeze.
- * Lay baking paper into the terrine moulds.
- * Fill approx. 0,375 kg of the Chocolate Cream into the moulds.
- * Place the caramel rolls onto the cream and fill up with 0,375 kg Chocolate Cream.
- * Pipe 0,250 kg **Fructi-Top Apple** on top and cover with the Swiss roll slices (8 x 50 cm).
- * Let chill in the fridge for approx. 1h, then freeze.
- * Remove the caramel chocolate terrines from the moulds and cover with Caramel Glaze.
- * Decorate the edges with **Candy Crunch** and cool again.
- * Cut the meringue into 3–4 cm pieces and decorate the terrines as shown on the photo.

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