

GOLDEN SALTED CARAMEL TORTE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

GOLDEN SALTED CARAMEL TORTE

Chef Gary Parsons

Ingredients

SERVES 10

Chocolate Filling

CH965 Callebaut Gold Chocolate drops 2.5kg	250g
DC116 Arla whipping cream 10x1Ltr	350ml
DC116 Northumberland Honey	1.5 tbsp
Caster sugar	88g

Biscuit Base

DB089 Croxton Manor Unsalted Butter 40 x 250g	50g
Chocolate digestive biscuits	200g

Chocolate Glaze

CH133 Callebaut Dark Chocolate drops 70.5%	20g
DC116 Arla whipping cream 10x1Ltr	63ml
IN016 Dorset Sea Salt Flakes 1kg	8g
Water	63ml
Caster sugar	88g
Cocoa powder	27g
Bronze gelatine leaves	1.5 sheets



GOLDEN SALTED CARAMEL TORTE
with Whipped Arla Cream and Dorset Sea Salt Flakes

Method

1. Tightly line a 9 inch loose bottom tart tin with cling film and then place onto a flat baking sheet and lay a disc of greaseproof paper on top of the cling film.
2. Dissolve the whipping cream, sugar and honey over a low heat in a saucepan. Place the gold chocolate drops into a separate large heatproof bowl. Bring the cream mix to the boil then pour this over the caramel chocolate drops. Whisk until smooth and allow to cool to approximately 30°C.
3. Melt 50g of butter until smooth and set aside. Blend the digestive biscuits in a food processor until smooth. Add the melted butter and blend again, until fully combined.
4. Tip the biscuit mixture into the pre-lined tart tin. Carefully smooth the surface with a spoon and place in the fridge to set for twenty minutes. After twenty minutes, pour the caramel chocolate filling over the biscuit base and return to the fridge to set for a further two hours.
5. Pour water and sugar into a saucepan and bring to the boil. Add the whipping cream and cocoa powder and simmer for five minutes. Drop the gelatine leaves into a bowl of cold water, once soften, squeeze out any excess water.
6. Remove the saucepan from the heat, and start to whisk in the dark chocolate drops and the gelatine. Once combined, strain the mixture through a fine sieve into a jug. Leave to cool to about 30°C, stirring occasionally.
7. Carefully pour the cooled glaze over the set torte and return the tart to the fridge for a further 30 to 60 minutes.
8. Finish with sprinkling the Dorset Sea Salt flakes over the top.

Callebaut Gold Chocolate Drops

Callebaut's Gold chocolate drops have an intense yet balanced caramel taste. With a medium fluidity, it can be used in many different applications, from moulding or enrobing with medium thickness.

Callebaut Dark Chocolate Drops 70.5%

Callebaut's iconic finest dark chocolate drops are enriched with the dark cocoa creating a bitter yet subtle fruity flavour.

Arla Whipping Cream

Arla pro whipping cream is a versatile cream that can help to create, rich, stable and velvety textures across a variety of sweet and savouring dishes.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.
