



Ultimate Caramel Tart

Puravita crumble base

Butter	56 g
Brown sugar	56 g
Puravita deco seeds* (seeds mix)	43 g
Flour	56 g

Mix all the ingredients together and push through a big sift. Cool down before crumbling on a tray and bake for approx. 15 min at 180°C. Cool down and put a layer on top of baking paper in the mould.

Deli Caramel cake

Tegral Satin Cream Cake* (cake mix)	1000 g
Eggs	350 g
Oil	300 g
Water	225 g
Deli Caramel*	190 g

Mix all the ingredients for 3 min at medium speed. Mix the *Deli Caramel** in at the end.

Almond topping

Sliced almonds	500 g
Sugar	1000 g
Egg white	60 g

Mix all the ingredients together and use it as a topping on the cake.

Composition & decoration

Prepare the moulds with the baking paper. Fill the bottom with the baked Puravita crumble. Pipe a thin layer on top of the crumble and spread a layer of Deli Caramel. Add another layer of cake dough and finish with the almond topping. Bake at 180°C for approx. 45 min on double trays, close damper. Decorate with icing sugar.