

DLA
naturals

Create Lasting Memories

MILK CHOCOLATE CARAMEL TABLETS



RECIPE

Start tempering the chocolate by melting up **Dolores 42% Milk Chocolate Couverture** in a chocolate melting machine until it reaches 45°C. Pour 2/3s of the melted chocolate on a marble surface while keeping the remaining 1/3 in the melting machine set to 30°C.

Use a pastry scraper and angled spatula to spread the chocolate. Move it to the center, clean the scraper with the spatula and spread continuously. Continue this spreading and scraping process until the chocolate cools to 27/28°C. Scrape the chocolate back into the melting machine and stir until smooth. Be careful not to create air bubbles as you do. Stir constantly until the chocolate finally reaches the working temperature of 29/30°C.

Using a ladle, pour the tempered chocolate into each tablet mold until fully covered. Flip the mold upside down to allow any excess chocolate to drip back into the melting machine. Scrape the top of the mold to create a leveled surface and remove any excess chocolate. Let cool at room temperature (21/22°C) until the chocolate sets and hardens, about 15 minutes.

In a saucepan melt 200g of granulated sugar into a thick brown colored liquid as you continue to stir. Be careful not to burn. Slowly drizzle in 290g of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble when added. Allow the mixture to boil for 1 minute. Remove from heat and stir in 1 teaspoon of salt. Pour the hot caramel on 200g of **Ivana 30% White Chocolate Couverture** and whisk until fully combined. Allow to cool down before using. Pipe the white chocolate caramel filling into each of the chocolate-lined tablet molds, about 20-25 grams.

Using a ladle, pour more tempered chocolate over each tablet molds to completely cover the filling. Use the bench scraper to clean off the excess chocolate, so that you're left with a smooth, flat coating of chocolate, completely sealing in the filling. Let the tablet stand at room temperature until the chocolate fully hardens, about 1 hour.

To unmold the tablet, invert the mold and gently twist (tapping on your work surface if needed) until the tablets fall out. Enjoy!



FEATURED PRODUCTS



DOLORES 42% MILK COUVERTURE

| FLUIDITY | COCOA | MILK | COCOA BUTTER | SUGAR |
|----------|-------|------|--------------|-------|
| ●●●●○ | % | % | % | % |
| | (42) | (22) | (37) | (36) |

Flavor Profile:

Dolores, our signature blend milk couverture is the perfect balance of lightly roasted beans and the richness of french cow milk, resulting in luxurious hues of golden caramel flavors, providing a uniquely indulging experience.

Format: Coins & Blocks

Bean Origin: Ghana & Ecuador

IVANA 30% WHITE COUVERTURE

| FLUIDITY | COCOA | MILK | COCOA BUTTER | SUGAR |
|----------|-------|------|--------------|-------|
| ●●●●○ | % | % | % | % |
| | (30) | (26) | (35) | (44) |

Flavor Profile:

Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla, Ivana is the ideal white couverture suited for any applications, providing a gentle touch to any dessert.

Format: Coins & Blocks

Bean Origin: Ghana



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