

Caramel Craze?

Caramel Tarts

Fill baked shortbread case with **Trisco Caramel Craze filling**

Topping: Fresh Cream and Grated Chocolate
Mock Cream
Choc Ganach

Millionaire Slice

Pre-bake shortbread base
Apply and spread layer of **Trisco Caramel Craze filling** (2kg per standard baker's tray)
Cover with **Ganach** or melted Chocolate
Allow to set before cutting into slices.

Caramel Bun

Pin out 400g of sweet bun dough
Spread 150g **Caramel Craze filling** on centre
Roll into a bread stick and join ends together
Place on tray and prove
Bake at 190°C for 15min
Decorate top with soft icing and crushed nuts.

Caramel Custard

Fold 300g **Trisco Caramel Craze** through
1kg of instant custard

Usage suggestions:

- As a donut filling
- Add to pre-baked pastry shells
- For a filling inside sweet buns
- For a filling inside profiteroles.

Caramel Quickie #1

Cheese Cake Topping

Apply layer of **Trisco Caramel Craze** over top of pre-prepared cheesecake.

Caramel Quickie #2

Biscuit Flavouring

For a **Caramel Craze** flavour just add **Trisco Caramel Craze** to any biscuit base.

Caramel Quickie #3

Caramel Sponge Roll

Replace current jam filling with **Trisco Caramel Craze filling**. Cream may also be added.

