

CARAMEL SHORTCAKE WITH FIGS



USED BRESC PRODUCTS



Black garlic puree 325g



Tapenade figs 325g

INGREDIENTS

12 

- 1 tin of condensed milk
- 200 g milk chocolate
- 180 g self-raising flour
- 120 g butter (butter mixture)
- 60 g butter (caramel mixture)
- 50 g granulated sugar
- 50 light-brown soft sugar
- 50 g Bresc Tapenade figs
- 5 g Bresc Black garlic puree

PREPARATION METHOD

Mix the granulated sugar and 120 g butter thoroughly to make a light, airy mixture. Spoon the baking flour into the butter mixture until it has a smooth consistency. Pour the mixture evenly into a greased baking tin and bake them in the oven at 180°C for 20 minutes. Melt 60 g butter in a pan and add the milk, light-brown soft sugar and black garlic puree. Bring to the boil and allow to boil for 10 minutes until you have a good, thick caramel. Spoon the figs tapenade into the caramel mixture. Pour the caramel mixture onto the cooled shortcake bottom and allow to firm. Melt the chocolate au bain-maire and pour it over the cooled caramel. Leave the chocolate to firm and cut the shortcake into wedges.