



Miele

Lemon and caramel chocolate wheels

By Kirsten Tibballs

4 hours

Preparation time

1 hour

Cooking time

30 wheels

Serves

INGREDIENTS

Spiced shortbread

130 g unsalted butter
100 g caster sugar
85 g eggs, lightly whisked
(1 whole egg, 1 yolk)
½ tsp cinnamon, ground
½ tsp salt flakes
½ tsp nutmeg, freshly
grated
60 g hazelnut meal
260 g plain flour
1 tsp baking powder
Plain flour, extra for dusting

Marshmallow

50 g glucose
40 ml lemon juice
150 g caster sugar
65 ml water
50 g dextrose
10 g gold gelatine leaves
(approximately 5)

Caramel

100 ml thickened cream
35% milk fat
1 tsp vanilla bean paste
90 g caster sugar
30 g honey
1 g salt
30 g liquid glucose
30 g Callebaut Gold
caramel chocolate
20 g unsalted butter

Assembly

150 g Callebaut milk
chocolate

Finishing

400 g Callebaut milk
chocolate
55 g grapeseed oil
Callebaut Dutch cocoa
powder, for dusting

Miele Accessories

Baking tray

METHOD

Spiced shortbread

1. In a bowl of a freestanding mixer with paddle attachment, combine butter and sugar on a medium speed until there are no lumps of butter.
2. Slowly add the whisked eggs to the butter mixture followed lastly by the remaining dry ingredients.
3. Press into an even flat square and cover with cling wrap. Place into the refrigerator for 1 hour.
4. Pre-heat Oven on Fan Plus at 160°C.
5. Dust the bench lightly with flour. Using a rolling pin roll out the dough to a 3 mm thickness.
6. Using a 5 cm round pastry cutter, cut discs and place onto a paper lined baking tray.
7. Bake on shelf position 2 for approximately 10 minutes or until lightly golden brown in colour. Cool on the tray.

Caramel

1. In a medium saucepan, bring cream and vanilla to the boil on Induction setting 7, then turn off heat.
2. Scatter one third of the sugar on the base of a large saucepan. Caramelize on high heat, Induction setting 7.
3. Once it's caramelised add the next third, making sure the sugar is completely dissolved before adding in the next amount of sugar.
4. Continue until all the sugar is completely dissolved and a light golden brown colour.
5. Remove the caramel from the heat and pour in the hot cream. Add in the salt, honey and glucose.
6. Place mixture back onto the heat to warm through, Induction setting 2. Then remove from the heat and stand until the bubbles dissipate.
7. Place the chocolate into a bowl and pour over caramel. Whisk to combine.
8. Add in butter and whisk to combine. Place cling wrap directly on the surface and cool at room temperature.

Assembly

1. Place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals stirring well between.
2. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
3. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun.
4. To test if the chocolate has been tempered correctly, dip the edge of a plastic scraper into the chocolate and leave for 5 minutes. If it sets within this time frame, it's set correctly.
5. Spread a thin layer of tempered chocolate onto the base of each shortbread and place onto a paper lined baking tray. Leave at room temperature to set.

Marshmallow

1. Warm glucose in the Microwave at 300W + 2 minutes. Place into a freestanding mixer with paddle attachment.
2. Soak gelatine leaves in a bowl of cold water.
3. Place water, sugar, dextrose and lemon juice into a saucepan and bring to the boil on medium-high heat, Induction setting 7, ensuring the sugar is dissolved.
4. Whisk glucose at high speed. Gradually pour the sugar mixture over the glucose.
5. Squeeze softened gelatine leaves and discard water. Remove syrup from the heat. Add gelatine and continue whisking on high speed.
6. Continue whisking at high speed until it forms glossy white firm peaks and is cold, approximately 15 minutes.
7. Place marshmallow in a piping bag with a 10 mm piping tip. Pipe a round of marshmallow on to half the biscuits.
8. Place caramel in a piping bag with 12 mm piping tip and pipe each centre of marshmallow with caramel.
9. When marshmallow has set slightly, top with second biscuit to sandwich.

Finishing

1. Place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals, stirring well between each interval.
2. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
3. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun. Mix in oil to combine. If too thick, add more oil to make it fluid.
4. Scrunch up a piece of baking paper to fit a baking tray and then flatten it out, repeat this process three times.
5. Spread the paper out flat and dust the surface lightly with cocoa powder using a fine sieve.
6. Place the prepared biscuit onto a fork and dip into the tempered chocolate. Dip up and down to coat evenly and remove any bubble.
7. Wipe the excess chocolate off the base of the biscuit using the side of the bowl. If the dipping process seems unstable, you can press a toothpick into the top of the filling as you dip it.
8. Place the dipped biscuit right side down onto the cocoa lined tray. Repeat process with remaining biscuits.
9. Set biscuits at room temperature for 20-30 minutes before turning over to serve.

Hints and tips

- Use a plastic bowl to temper chocolate rather than glass as it retains too much heat.
- If not using buttons, finely chop chocolate before melting.
- Leftover chocolate can be stored in an airtight container in a cool place and can be re-tempered or used in other pastry applications.