



KAMBLY SABLÉS WITH CARAMEL NUT CREME SLICES

Preparation: 60 minutes

Cooling time: 4-5 hours

Ingredients (4-6 people)

- 2 box **Kambly Sablés with caramel**
- 300 ml hazelnut milk
- 3 egg yolks
- 4-5 tablespoons icing sugar
- 25 g corn or potato starch

- 75 ml double cream
- 25 g butter
- 80 g sugar
- 2 tbsp water
- Pinch of salt
- 40 g chopped hazelnuts

Cocoa powder for dusting



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Preparation:

1. Warm the cream up and set it aside.
2. Add the sugar and water to a pan without stirring, allow it to caramlise.
3. Reduce the heat, slowly add the butter, salt and warm cream, remove from the heat and stir until smooth.
4. Mix the chopped hazelnuts with the caramel. Set the nut caramel aside.
5. Bring the hazelnut milk and sugar to the boil in a pan.
6. Mix the egg yolk, corn starch in a bowl and slowly stir into the hot nut milk. Cook until the mixture thickens. Let the crème cool down.
7. Cover the base of a square dish with Kambly Sablés with caramel.
8. Spread the hazelnut crème on the biscuits.
9. Spread the nut caramel on the crème.
10. Place the remaining biscuits on the caramel layer and refrigerate covered for a few hours.
11. Just before serving, dust with cocoa powder and decorate with chopped hazelnuts.