

# MILLIONAIRES CARAMEL SHORTBREAD

with DP Supply DAIRICS 75 PB and DMK Ingredients CondiMilk S 2014

Our healthy alternative for Millionaires Caramel Shortbread demonstrates the combined application of different ingredients in one tasty layered cake. The typical shortbread dough is prepared by easy all-in-one method by using fat powders DAIRICS 75 PB. The soft caramel layer with DMK Ingredients CondiMilk S 2014 makes this delicious recipe 50% lower in sugar. A thin dark chocolate layer completes the Millionaires Caramel Shortbread. Less sugar – more taste!



## DAIRICS 75 PB

The DAIRICS 75 PB gives you a neutral flavour profile, while increasing the shelf life of your premix due to the encapsulation of the fat.

- DAIRICS 75 PB gives a genuine rich butter flavour
- Easy preblending with other powders
- Single declaration as “butter”, no additional declaration
- Increased shelf life
- Easily dispersible, all-in-one method
- Nice moist eating cake
- Halal

## CONDIMILK S 2014

- Reduced sugar content (50% less sugar)
- This product provides the super trend “health” and is also relevant for children’s products
- Usable e.g. for cereal bars, toffee- & caramel products, desserts
- Optimal processing properties due to replacement of sugar with isomalt
- 8% fat in total with 20% milk solids nonfat similar to a standard CondiMilk S

## Method

- Prepare the shortbread dough (see backside) and bake it
- While the dough cools down, cook the caramel (see recipe backside)
- Pour the hot caramel on the short bread and wait for cooling (< 20°C)
- Melt and temperate the chocolate and spread it on the caramel layer, wait until it’s hardened
- Cut in small pieces and enjoy the Millionaires Caramel Shortbread

## Ingredients

<b>Millionaires Caramel Shortbread</b>	100g
Shortbread	33 g
Reduced sugar caramel	57 g
Chocolate	10 g

## SHORTBREAD

### Method

- Mix and whip the DAIRICS 75 PB with the sugar, the liquid egg and the water
- Sieve the flour with the baking powder and the wheat starch and add it to the whipped mass
- Form a dough and let it rest in the fridge for 30 minutes
- Roll out the dough till about 1 cm thickness and cut in slices of 3x8 cm
- If desired, prick holes in the surface
- Bake for approximately 30 minutes at 170°C

### Alternatives

- FATTICS 80 AMF-A
- FATTICS 80 PAU RSPO SG
- FATTICS 80 SHO - in development

### Ingredients

DAIRICS 75 PB	220 g	25.2 %
Flour	350 g	40.1 %
Wheat starch	50 g	5.7 %
Sugar	150 g	17.2 %
Liquid egg	50 g	5.7 %
Water	50 g	5.7 %
Baking powder	3 g	0.4 %
TOTAL	823 g	100.0 %

## CARAMEL

### Method

- Melt the fat and mix it with the lecithin
- Mix the sugar, ISOMALT and water and cook it in the boiler until it becomes clear
- Add DMK Ingredients CondiMilk S 2014, glucose syrup and salt
- Cook the mass in the boiler until your preferred cooking level (approx. 117°C, 20 min)
- Cut it into the form you prefer

### Alternatives

- CondiMilk S varieties

### Ingredients

CONDIMILK S 2014	500 g	34.2 %
Sugar	200 g	13.7 %
ISOMALT	200 g	13.7 %
Glucose syrup (DE 42-45)	250 g	17.1 %
AMF (or butter)	200 g	13.7 %
Salt	3 g	0.2 %
Water	100 g	6.8 %
Lecithin	10 g	0.7 %
TOTAL	1463	100.0 %

**For further information, please contact us**

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