



Shopping list

- 1 pack of TAGO oatmeal cookies
- 2 packs of TAGO Maltballs
- 50 g melted butter
- 4 yolks
- 500 ml milk
- 200 g bitter chocolate
- 100g sugar
- a handful of roasted nuts
- 200g sugar
- 60g butter
- 80g 30% cream
- 50 ml water
- 500 ml 50% cream
- vanilla
- fresh strawberries

Maltballs Tago Cake

- The first step is to prepare caramel. Pour approx. 50 ml water into the pot on gas. Next add 200 g sugar. Gently mix the ingredients. You can stir only at this stage. Leave sugar on gas until its colour changes to amber. Then add 60 g cubed butter (room temperature) and mix thoroughly. After mixing the ingredients add cream and salt. Mix thoroughly until the ingredients combine. Leave caramel to cool down.
- Put the crushed oatmeal cookies into the blender bowl. Thoroughly blend it into loose powder. Then add the melted butter and mix until the ingredients combine.
- Cover the bottom of the springform pan with baking paper, pour the cookie mix. Thoroughly spread it over the bottom. Leave to cool for 15 minutes.
- In the meantime, prepare the chocolate mix. Add the following into the pot: milk, residual sugar and egg yolks. Turn on the gas under the pot and use a cane to stir continuously. Add warm chocolate to the combined ingredients. Continue stirring the mix until it becomes dense. Leave the prepared mix to cool down.
- Pour the cooled mix into the springform pan containing the bottom cookie layer. Next spread cling film over the bottom and set aside to cool down completely.
- Remove the cooled cake out of the fridge, then spread strawberries cut in half over the top. Pour whipped cream with vanilla onto strawberries. Level the surface with a knife. Put the cake in the fridge.
- Roast hazelnut nuts on a hot pan (I use the Polish brand Valdinox). Then remove the crust and chop them with a knife or blender.
- Spread the roasted hazelnuts over the top of the cake, then place Tago Maltballs. Pour plenty of salty caramel.
- Enjoy!

TAGO products used in the recipe



Oat Cookies with
sesame



Maltballs