

Dulce de Leche

Flavour of the month

August 2024

Low and Slow

Transforming into a caramelised, sweet, and treacly delight that leaves you craving more, the intoxicating aroma of dulce de leche can elevate any product into an indulgent masterpiece. Caramel variations and flavours reign supreme in the flavour world, accounting for 1.5% of new product launches in 2022, with their popularity continuing to soar. In the bakery industry, they are consistently among the top three flavours.

Dulce de leche is a unique caramel variety, translated from several languages as either 'sweet of milk' or 'milk jam,' taking the caramel flavour in a different direction. Unlike traditional caramel, which begins by burning sugar, dulce de leche is crafted by gently heating sugar and milk together over several hours until a luscious, spreadable consistency is achieved.

A popular legend from Argentina tells of a 19th-century maid who accidentally created dulce de leche by forgetting a pot of sweetened milk on the stove, only to return to a dark, thick consistency—much like the creation of caramelised white chocolate in the 21st century. This process imparts a distinct creamy brown colour to dulce de leche, a result of non-enzymatic browning.

Traditionally a popular Polish dessert component in Mazurek pie, showcasing its depth, dulce de leche is now often used as a caramel substitute or drizzled over most desserts as a finishing touch. Originally made with dairy milk and sugar, the recipe has adapted to market changes, with variations including goat's milk in Mexico and plant-based alternatives using coconut or oat milk with brown sugar. One such innovation is a churro-inspired vegan macaron spiced with cinnamon, complementing the sweet flavour of dulce de leche.

Other product launches featuring dulce de leche include classic ice cream swirls and a coffee pairing in a tiramisu stack, finished with a sprinkling of sea salt. For a rich cocoa twist, Crums6ix Bakery contrasts the sweet, caramelized notes of dulce de leche with cayenne pepper in a decadent chocolate base. And of course, the classic pairing with banana in a delightful banoffee creation remains a favourite, highlighting the versatility of dulce de leche - This is just the beginning for dulce de leche, with endless possibilities to explore its indulgent potential.



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Craving that delectable caramel flavour without compromising its impact during baking? Our **Dulce de Leche** flavouring accomplishes just that. It imbues your creations with the desired sweet, caramelized brown notes without necessitating additional ingredients or heightened levels of fat or sugar.

Why settle for a single biscuit when you can indulge in layers of deliciousness? This tower begins with roasted banana flavoured biscuits, offering a delightful balance of cooked sugar notes and the sweet vanilla-honey essence of **banana**. Between each biscuit layer, a luxurious French buttercream infused with **dulce de leche** creates a creamy, caramel sensation. With every bite, these flavours meld together to craft a banoffee-style treat that's simply irresistible.

Crafted from a sweet, enriched dough infused with decadent **dulce de leche**, this creation intensifies the rich, caramelised notes inherent in the baked bread. Upon splitting it open, a luscious layer of caramel is delicately drizzled within, followed by a generous spread of French buttercream flavoured with **dulce de leche**. By bringing **dulce de leche** to the forefront, this twist on the nostalgic ice bun elevates it into a truly irresistible treat, perfect for any moment of the day.

Biscuit Layers



Sweet Maritozzi



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