

# Moellens

## SPECULOOS

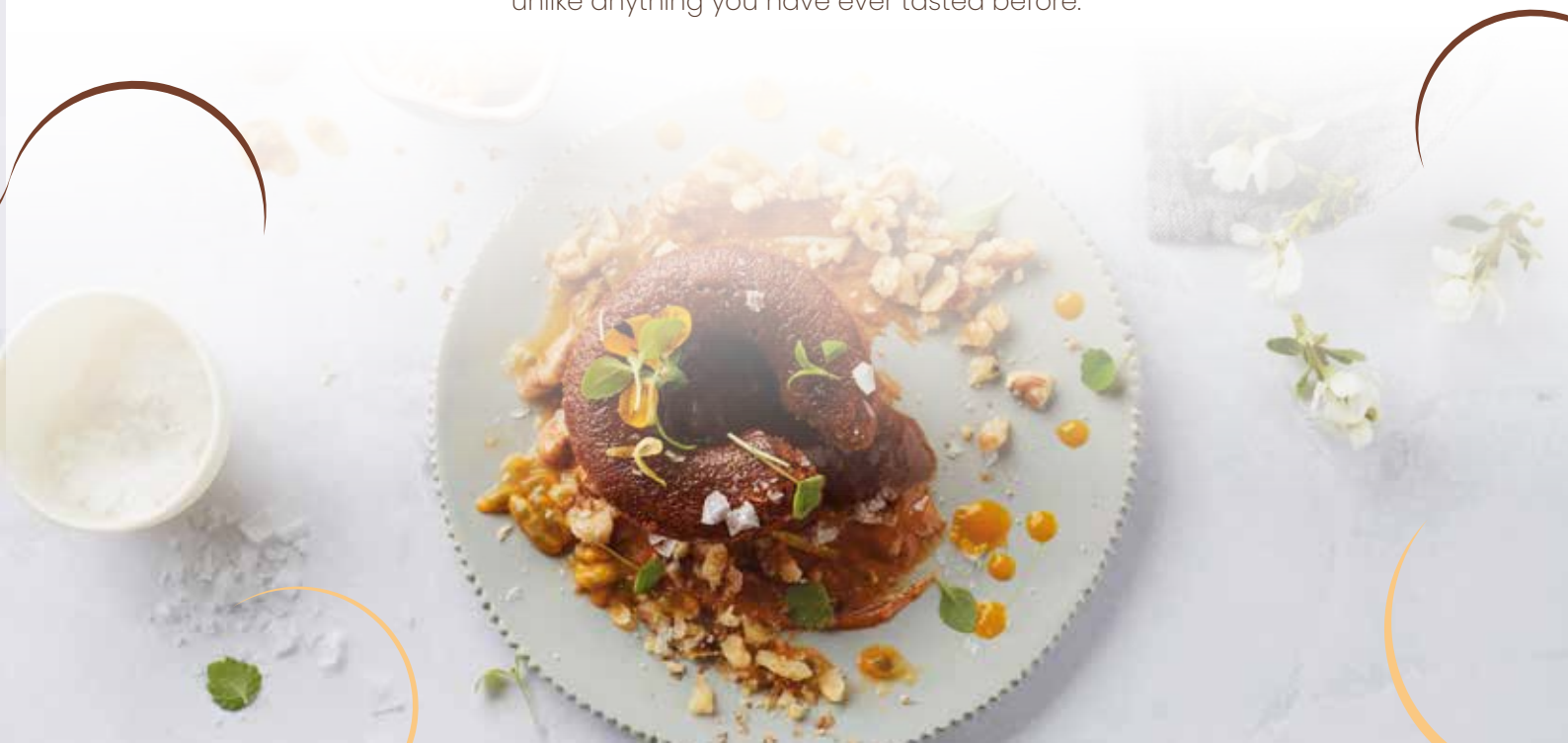
Created in Belgium and widely considered Europe's favourite biscuit often enjoyed with coffee, the speculoos biscuit is made with **natural ingredients** and boasts a unique spiced, caramelised, slight cinnamon aftertaste. It is loved all over the world.

This Belgian classic served as a source of inspiration for our new **speculoos lava cake**. It all starts with the right combination of well-chosen ingredients. But it's in the oven where the real magic happens, because craftsmanship, that's what it's all about. The expertly controlled caramelization during the baking process ensures the typical taste. The addition of carefully selected speculoos spice mix, containing a hint of cinnamon, clove and ginger offers the lava cake a **sweet aromatic taste and scent**.

The speculoos lava cake is the perfect blend of the refined, slight crunchiness of the cake on the outside and a the delectable creaminess of the **running centre of speculoos** spread inside. The creamy centre gives the lava cake a lovely caramelised biscuit edge, not too strong but just enough to offer a recognisable gorgeous speculoos flavour we all love.

We advise to prepare it for about 12 minutes in a traditional oven (200°C or 392°F) for the best result.

Be surprised by the **irresistible delicious taste**. Made with the one and only speculoos biscuits. With this you really can show off with something unique for dessert. It's unlike anything you have ever tasted before.



# Preparation

We advise to prepare the product in frozen condition. Remove the paper cup before heating. All cooking appliances vary. This is a guide only.



## OVEN

12 min  
180 °C



## MICROWAVE

45 sec  
800 W

# Conservation

❄️ -18 °C

After defrosting, possible to store in the fridge (max. +7 °C) for max. 10 days. Do not refreeze after defrosting.

# Packaging

