CLAIMS

1. A composite fat-based confectionery comprising a porous food material impregnated with a fat-based confectionery material containing a nonfat milk solids and having a moisture content of 1% by weight or more,
wherein the fat-based confectionery material contains a sucrose stearic acid ester having an HLB value of 9 to 11, and
wherein the fat-based confectionery material is chocolate, low-grade chocolate or fat cream.

2. The composite fat-based confectionery according to claim 1,
wherein the fat-based confectionery material is chocolate or low-grade chocolate.

3. The composite fat-based confectionery according to claim 1 or 2, wherein a content of the sucrose fatty acid ester in the fat-based confectionery material is 0.1% by weight to 1.0% by weight.

4. The composite fat-based confectionery according to any one of claims 1 to 3, wherein the fat-based confectionery material and the porous food material are allowed to contact with each other under a reduced pressure condition and subsequently the pressure is returned to atmospheric pressure or a pressure is applied to a higher pressure than atmospheric pressure to impregnate the porous food material with the fat-based confectionery material.

5. The composite fat-based confectionery according to any one of claims 1 to 3, wherein the fat-based confectionery material and the porous food material are allowed to contact with each other under an atmospheric pressure condition and subsequently a pressure is applied to a higher pressure than atmospheric pressure to impregnate the porous food material with the fat-based confectionery material.