



THE CACTUS

Start with a dark couverture egg of 12cm length.

For the branches, we will fill pyramidal moulds with tempered dark chocolate, unmould it when set and stick to the egg.

Green Spray

Pâtissier Artisan Emerald Green Cocoa Butter ... 200g

1. Melt at 45°C and hand-blend.
2. Temper to 32°C and spray the egg.

Flower Pot

Pâtissier Artisan White 32% Couverture 160g
Pâtissier Artisan Tiger Orange Cocoa Butter 200g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in Pâtissier Artisan Tiger Orange Cocoa Butter.
2. Temper and make the flower pot in thin layer.

Flowers

Pâtissier Artisan White 32% Couverture 160g
Titanium Dioxide 5g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in Titanium Dioxide (hand-blend).
2. Temper and spread on a plastic sheet. Before it crystallises, cut with flower cutters of different sizes.
3. Let it crystallise, remove from the sheet and pipe dots in the centres with coloured cocoa butters.



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