



THE CHICKS

Start with some dark couverture egg of 4cm length and others in milk couverture of 3cm length.

Yellow Velvet

Pâtissier Artisan Royal Yellow Cocoa Butter 200g

1. Keep the eggs in the chiller for 2 hours.
2. Melt Pâtissier Artisan Royal Yellow Cocoa Butter at 45°C and hand-blend.
3. Temper to 32°C and spray the chilled egg to get the velvet effect.
4. To temper the velvet before spraying will help us to pick and carry the eggs without making it melting too fast and will avoid fingerprints.

Light Brown Velvet

Pâtissier Artisan White 32% Couverture 80g
Pâtissier Artisan Milk 40% Couverture 80g
Pâtissier Artisan Cocoa Butter 160g

1. Keep the eggs in the chiller for 2 hours.
2. Melt both Pâtissier Artisan White 32% Couverture and Pâtissier Artisan Milk 40% Couverture with Pâtissier Artisan Cocoa Butter at 45°C.
3. Temper to 32°C and spray the chilled egg to get the velvet effect.
4. To temper the velvet before spraying will help us to pick and carry the eggs without making it melting too fast and will avoid fingerprints.

Beaks

Pâtissier Artisan White 32% Couverture 160g
Pâtissier Artisan Tiger Orange Cocoa Butter 20g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in Pâtissier Artisan Tiger Orange Cocoa Butter (hand-blend).
2. Temper and spread on a plastic sheet. Before it crystallise, cut rounds of:
 - 2cm for the smaller chicks
 - 3cm for the bigger ones
3. Cut these rounds by half with a knife. Let it crystallise and stick to the chicks using this same tempered couverture and a cold spray.



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