



NIBS EGG

Start with a milk couverture egg of 12cm length with its inside surface covered with Pâtissier Artisan Cocoa Nibs.

Texture

Pâtissier Artisan Dark 74% Couverture 160g
Pâtissier Artisan Cocoa NibsAs Desired

1. Temper Pâtissier Artisan Dark 74% Couverture.
2. Using gloves and hands, spread the couverture around the egg and sprinkle Pâtissier Artisan Cocoa Nibs immediately.
3. Spray some silver dust: mix the dust with some alcohol and spray a thin layer to give some extra shine to the egg.



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