



**AMANDE  
LE COCOTIER**

**Almond Praline 60%**

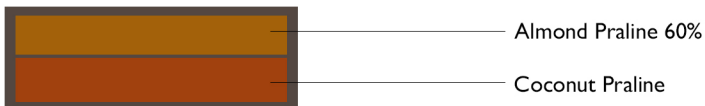
Pâtissier Artisan 60% Almond Praline Paste .....	231g
Pâtissier Cocoa Butter .....	24g
Pâtissier Milk 40% Couverture .....	47g
Pâtissier Milk Chocolate Pearl .....	As Desired
Pâtissier Artisan Dark 65% Chocolatier .....	90g

1. Temper the Pâtissier Cocoa Butter with the Pâtissier Milk 40% Couverture.
2. Add the Pâtissier Artisan 60% Almond Praline Paste.
3. Pour in the frame overnight.
4. Cut in small square, spray some Pâtissier Cocoa Butter and Pâtissier Milk Chocolate Pearl.
5. Enrobe with our new Pâtissier Artisan Dark 65% Chocolatier.

**Coconut Praline**

Pâtissier Artisan Coconut Praline Paste .....	207g
Pâtissier Cocoa Butter .....	32g
Pâtissier Milk 40% Couverture .....	63g
Pâtissier Artisan Dark 85% Chocolatier .....	90g
Coconut Shredded .....	18g

1. Temper the Cocoa Butter with the Pâtissier Milk Chocolate Couverture.
2. Add the Pâtissier Praline Coconut.
3. Pour in the frame overnight.
4. Cut in small square, spray some Cocoa Butter with dry Coconut.
5. Enrobe with our new Pâtissier Artisan Dark 85% Chocolatier.



YOUR MASTERPIECE. OUR PRIDE