



THE VASE

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

Vase Texture

Pâtissier Artisan Milk 40% Couverture 160g

1. Temper Pâtissier Artisan Milk 40% Couverture and let it thicken a bit.
2. Using gloves, cover the egg of this couverture by hands and let it roll on itself to get this vase texture.

Jade 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.

Boughs

Pâtissier Artisan Dark 74% Couverture 200g

1. Sift some Pâtissier Artisan Alkalisied Cocoa Powder (22 - 24%) on a tray and keep some in the sift.
2. Temper Pâtissier Artisan Dark 74% Couverture before pouring in a piping bag and start to pipe branches over the cocoa powder. Make random sizes and sift some cocoa powder before it sets.
3. Let it crystallise before to remove from the powder.
4. Brush carefully to remove the excess of cocoa powder.
5. Stick this branches into the sprayed vase using tempered dark couverture in a piping bag and a cold spray.
6. Finish by adding some Pâtissier Artisan White Pearls on it.



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