



THE WHALE

Start with a dark couverture egg of 12cm length filled with small chocolate fishes.

Whale Blue Spray

Pâtissier Artisan Azure Blue Cocoa Butter 200g

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

Whale Fins

Pâtissier Artisan White 32% Couverture 160g
Pâtissier Artisan Azure Blue Cocoa Butter 40g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in Pâtissier Artisan Azure Blue Cocoa Butter (hand-blend).
2. Temper and create the fins by brushing a guitar sheet with this blue couverture, then shape around a roller.
3. Let it crystallise.

Water Decorations

Pâtissier Artisan White 32% Couverture 160g
Pâtissier Artisan Azure Blue Cocoa Butter 10g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in Pâtissier Artisan Azure Blue Cocoa Butter (hand-blend).
2. Temper and create the water effect by piping the couverture over a silicone semi-sphere mould. Before it harden, spray closely with a cooler spray to get the desired texture.
3. Let it crystallise.



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