



ENCHANT

Almond Biscuit

Almond Powder	80g
Icing Sugar	80g
All Purpose Flour	110g
Baking Powder	10g
Pâtissier Artisan 60% Almond Praline Paste	175g
Egg Whites	350g
Sugar	90g
Butter	100g

1. Cook Butter to clarified butter.
2. Make a meringue with Egg Whites & Sugar.
3. Mix all dry ingredients and fold into meringue.
4. Lastly add in Pâtissier Artisan 60% Almond Praline Paste & clarified Butter.
5. Bake at 170°C for 15 minutes.

Coffee Streusel

T65 Flour	160g
Coffee Powder	20g
Sugar	200g
Almond Powder	200g
Butter	200g

1. Mix Butter & Sugar.
2. Add in the rest of the ingredients.
3. Bake at 150°C for 15-20 minutes.

Chocolate Spiral

Glucose Syrup	100g
Isomalt	30g
Pâtissier Artisan Dark 61% Couverture	30g

1. Cook Sugar & Isomalt to 130°C - 140°C and add in Pâtissier Artisan Dark 61% Couverture.
2. Work at temperature of 100°C, use a stick to make a spiral.

Almond Whip Cream

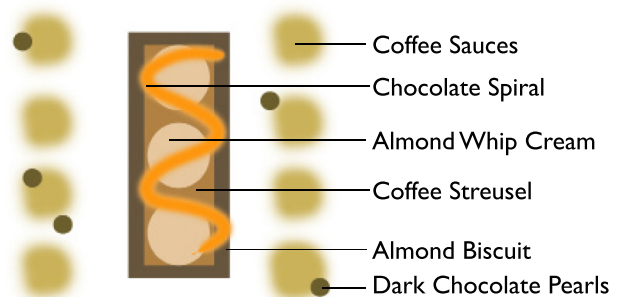
Pâtissier Artisan Milk 40% Couverture	110g
Pâtissier Artisan Dark 70% Concentrate	50g
Cream (1)	212g
Cream (2)	510g
Almond Praline	100g
Masses Gelatine	100g

1. Boil Cream (1) and pour into Pâtissier Artisan Milk 40% Couverture, Pâtissier Artisan Dark 70% Concentrate, Almond Praline & Masses Gelatine.
2. Pour in Cream (2), and use hand blender to make a good emulsion.
3. Rest in chiller for 24 hours and ready to whip.

Coffee Sauce

Milk	192g
Cream	192g
Vanilla Bean	1 Nos.
Sugar	38g
Egg Yolk	77g
Coffee Powder	5g

1. Boil Milk, Cream, Vanilla Bean & Coffee Powder.
2. Mix well with Sugar, Egg Yolks and cook to 85°C to make a cream anglaise.



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