

CHOCOLATE GOURMET GLAZE

INGREDIENTS

Group 1

Ingredient

PETTINA NON-TEMPERING DARK CHOCOLATE

Cocoa Butter

Feulittine

KG

0.200

0.200

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Total Weight: 0.400

METHOD

How to do it:

1. Combine the Bakels Pettina Chocolate and cocoa butter.
2. Melt (45°C)
3. Fold in the feulittine/crunch.
4. Pour in the frozen petit gateau (-18).



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Icings, Toppings & Glazes