



BEGUILE

Dark Chocolate Cremeux

Cream	512g
Egg Yolks	111g
Sugar	26g
Pâtissier Artisan Milk 36% Chocolate	74g
Pâtissier Single Origin Dominican Republic Dark 65% Chocolate	222g
Masses Gelatine.....	52g

1. Boil the Cream.
2. Mix Egg Yolks with Sugar and pour into the cream and continue to cook to 85°C in order to make a cream anglaise.
3. Pour into Pâtissier Artisan Milk 36% Chocolate, Pâtissier Single Origin Dominican Republic Dark 65% Chocolate & Masses Gelatine.

Chocolate Crumble

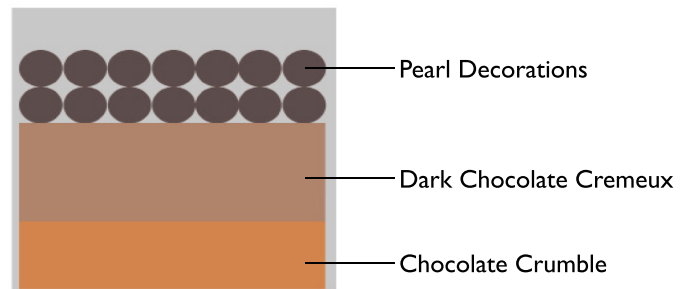
Brown Sugar	137g
Unsalted Butter	137g
All Purpose Flour	137g
Hazelnut Meal	10g
Salt	1.7g
Pâtissier Single Origin Dominican Republic Dark 65% Chocolate	58g

1. Peddle Brown Sugar with Unsalted Butter.
2. Add in rest of the dry ingredients and mix well.
3. Add in Melted Pâtissier Single Origin Dominican Republic Dark 65% Chocolate.
4. Bake at 150°C for 15-20 minutes.

Pearl Decorations

Pâtissier Artisan Dark Chocolate PearlsAs Desired

1. Place on top of the Dark Chocolate Cremeux.



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