



REINDEER CAKE

Mint Ganache

Pâtissier Artisan Dark 70% Chocolate	226g
Cream	170g
Unsalted Butter	60g
Mint Flavoring	Pinch

1. Boil Cream and Pâtissier Artisan Dark 70% Chocolate.
2. When ganache reach 40-45°C, add in room temperature Unsalted Butter and Mint Flavoring.

Chocolate Tart Shell

Pâtissier Artisan Alkalised Cocoa Powder 22-24% ..	73g
Unsalted Butter	468g
Icing Sugar	205g
Salt	5g
Almond Meal	263g
All-Purpose Flour	410g
Eggs	73g

1. Pedal Unsalted Butter first.
2. Mix all dry ingredients while slowly add into Butter and Eggs.
3. Bake 170°C around 10-12 minutes.

Decorations and Filling

Assorted Chocolate Decorations
Pâtissier Artisan Praline Hazelnut and Almond
(Crunchy Waffle)

