

# WELCOME SPRING

## SUGAR COOKIE

340g	Butter
180 g	Icing sugar
5 g	Salt
50g	Egg
500 g	Flour

Mix the butter and add the icing sugar, add the egg and salt, then add the flour. Roll out at 3mm and cut disc of 6cm diameter. Bake at 155 °C for around 18 minutes.

## FRUITY BROWNIE

200 g	Sugar
250 g	Eggs
230 g	Butter
185g	<b>Santo Thomas 70% Dark Chocolate Couverture</b>
150g	Flour
150g	<b>Santo Thomas 70% Dark Chocolate Couverture</b>
250g	<b>Fruits of the forest Topping &amp; Filling</b>

Whip all the eggs with the sugar. Melt the butter and the 185 g chocolate together. Mix the two mixtures together and add gently the **Fruits of the forest Topping & Filling** and the sieved flour. Then add the 150g chocolate coins. Bake at 180 °C for 12 min if you want soft brownies.

## WHITE CHOCOLATE CHANTILLY

250g	Cream
200g	<b>Ivana 30% White chocolate</b>
250g	Cream

Boil the 1st part of the cream and pour over the white chocolate Ivana. Mix well and add the last part of the cream (cold). Keep in the fridge overnight and whip carefully the next day. Cut with a 4cm diameter the brownie when cold and put on top of the base. Pipe a flower on the side and top of the brownies using a turntable. Decorate with white chocolate previously mix with white coloring.

## FEATURED PRODUCTS



Ivana 30%  
White Chocolate



Santo Thomas 70%  
Dark Chocolate  
Couverture



Fruits of the Forest  
Filling & Topping