

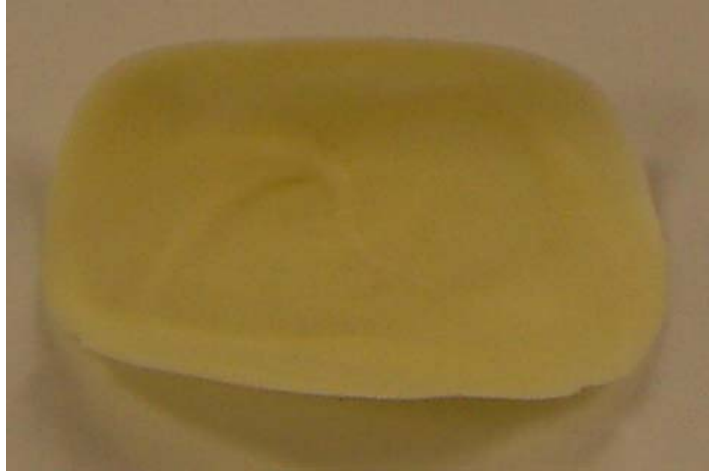
White Chocolate Tuile

Description:

Serving Size: 0.5 KG

Categories: Pastry

Cost Per Kilo	
\$	5.89



Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	kg	White chocolate		20-100014038

Method of Preparation:

- Melt the chocolate over a water bath until soft and creamy.
- Allow the chocolate to become slightly cool.
- Lay a piece of silicon paper flat on a work surface.
- Lay the template on the paper.
- Using a palette knife and a circular template spread the chocolate evenly over the template.
- Remove the template and place the grease proof paper in a tuile mold.
- Allow the chocolate to set. Leave in the refrigerator until needed.