

## Chocolate Custard Noel - Custard Chocolate

### Ingredient A 材料

- |                        |       |
|------------------------|-------|
| 1. Sweet bun dough 甜面团 | -50gm |
| 2. Custard cream 卡士达奶油 | -20gm |
| 3. Snow powder 糖粉      | -2gm  |
| 4. Cocoa Block 可可粉块    | -28gm |

### Operating Tools 操作工具

- Rolling pin
- Cone-shaped mould

### Prepare Procedure 操作流程

		
Flatten 50gm of sweet bun dough as shown.	Roll up into longitude shape.	Wrap up the cone-shaped mould with dough as shown, 6 rounds.
擀平 50 克的甜面团	卷成长形. 把面团搓长	把搓长的面团卷在螺旋模型上. 卷成 6 层, 如图
		
Place dough onto baking tray, proceed to bake at 200°C for 10 minutes.	After baked, slice the base out as shown, allow it to stand.	Coat the surface with melted chocolate cocoa block, allow to dry.
将面团放在烤盘上, 进行烘烤	烘烤后取出, 冷却后将底部切平	表面沾上巧克力, 带凝固
		
Pipe in 20gm custard filling, let the bread stand.	Sprinkle some snow powder on the surface.	Finish with decorations. Finish product.
挤进 20 克卡士达, 并将面包直立	撒上少许糖粉	放上装饰品即完成