Snowman 小雪人 - Hat

Ingredients 材料

1. Chocolate Chiffon Crumbs 巧克力戚风屑 -200gm 2. Apricot Gel 杏桃胶 -80gm

Operating Tools 操作工具

1. Plastic sheet

2. Roling pin

3. Round-shape mould (Diameter: 3.5cm)

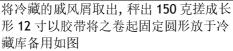
Prepare Procedure 操作流程



Prepare ingredients required. Mix all the ingredients. Put it into plastic sheet and keep in the freezer.



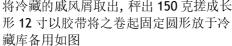
Take out the chiffon crumbs from freezer, weight 150gm and knead it into long shape about 12 inches. Use the plastic sheet to roll up the round shape and keep frozen (as shown).





Take out some Chiffon crumbs, wrap into the plastic sheet ad knead it till 2mm thick.

将所有的原材料搅拌均匀即可,放入塑胶 袋包紧, 放于冷藏库备用



再将部分的戚风屑包于胶袋内以擀面棍 压扁 2mm



Use the round shape mould with diameter of 3.5cm, cut out and place on baking tray.

再以直径 3.5 公分圆形摸具盖成片状, 放 于烤盘上排整齐



Take out the long shape chiffon crumbs, cut into 1.5cm then put it on top of the round shape chiffon crumb.

将之前备好的长形戚风屑取出, 切成 1.5 公分厚度,放于片状戚风屑上



Finally coat with a layer of melted chocolate (as shown in photo). Place it on cooling tray.

之后淋上溶巧克力如图. 放于丝网上待巧 克力凝固,即可

Snowman 小雪人

Ingredients 材料

1. Sweet bun dough 甜面团 -50gm+10gm

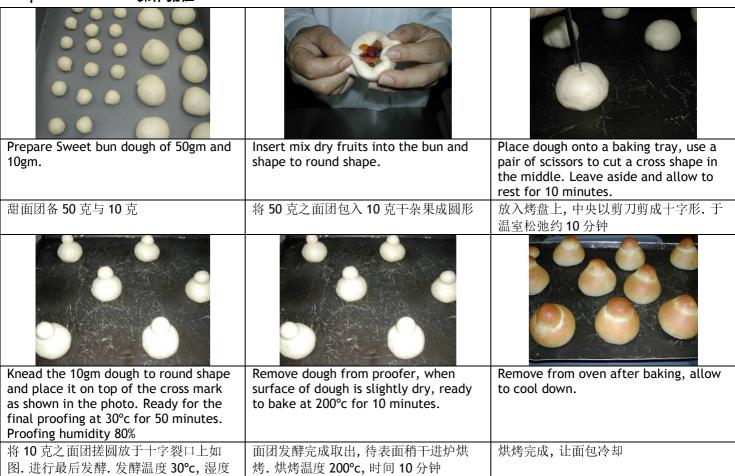
Mix dry fruits 杂果 -10gm
White Chocolate compound 白巧克力 -15gm

Operating Tools 操作工具

1. Scissors

2. Ribbon (11inches)

Prepare Procedure 操作流程



80%, 时间 50 分钟

Snowman 小雪人



Coat product with a layer of white chocolate (as shown). Place it onto a cooling rack.

面包表面淋上白巧克力. 放于铁网上



After the chocolate has been solidify, put the bun on the cup and add up the chocolate (as shown).

待巧克力凝固后,将面包放于杯子上,点 上巧克力装饰如图



Take out the Chocolate Hat and place it on top of the Snowman.

将事前准备好的帽子形取出.底部沾上巧克力,放于雪人头部



Put on the ribbon length 11 inches, tie up a round shape (as shown).

准备 1 条彩色绳子 11 寸长绑成圈子如图, 套在雪人颈项



Put ribbon onto the Snowman and place on paper cup.

把雪人放在纸杯上完成