

Hazelnut Dream - Hazelnut Cream (CK)




Ingredients

- | | |
|---------------------------------------|--------|
| 1. Pure Hazelnut Paste 榛果酱 | -200gm |
| 2. Pour N'Whip Pastry Topping 微甜动物鲜奶油 | -500gm |
| 3. Rich Whip Topping Base 抗酸植物鲜奶油 | -500gm |

Operating Tools 操作工具

- Mixer

Prepare Procedure 操作流程

		
Prepare the ingredients.	Whisk the Pastry Topping and Whip Topping Base until fluffy	Pour in the Hazelnut Paste
准备原材料	将微甜动物鲜奶油和抗酸酸植物鲜奶油均匀打发至蓬松	加入榛果酱
		
Mix thoroughly. Finished product.		
搅拌均匀. 完成品		

Hazelnut Dream - Hazelnut Swiss Roll (CK)

Ingredients 材料

- | | |
|---|----------------|
| 1. Chocolate Chiffon 巧克力戚风(L 53cm x W 19cm x H 2cm) | -360gm= ½ tray |
| 2. Hazelnut Cream 榛果奶油 | -170gm |

Operating Tools

- Spatula

Prepare Procedure

		
Smear Hazelnut cream on Chocolate chiffon (L 53cm x W 19cm x H 2cm).	Roll up the Chocolate chiffon.	As shown. Keep in freezer for use.
巧克力戚风抹上榛果奶油	卷起巧克力戚风	如图.冷冻备用

Hazelnut Dream - Paillete Feuilletine (CK)








Ingredients 材料

- | | |
|--|--------|
| 1. Master Martini Milk Disc 32% 牛奶巧克力 | -300gm |
| 2. Hazelnut25%/Almond25%Paste(Praline) | -230gm |
| 3. Paillete Feuilletine 巴芮纳碎片 | -243gm |
| 4. Corn Flake Cereal 玉米片 | -177gm |

Operating Tools

1. Spatula
2. Mixing Bowl

Prepare Procedure

		
Prepare the ingredients.	Heat Chocolate couverture milk droplet in mixing bowl until it melts. Add in almond hazelnut paste.	Mix well.
准备原材料	加热牛奶巧克力至溶化。加入杏仁榛果酱	搅拌均匀
		
Crush Corn flakes.	Add Corn flakes and Paillete Feuilletine to Chocolate mixture.	Mix thoroughly.
玉米片捣碎	将玉米碎片和巴芮纳碎片加入巧克力混合物	混合均匀
		
Finish product.		
完成品		

Hazelnut Dream - Assembly (CK)


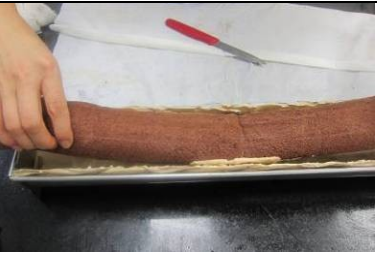





Ingredients 材料

- | | |
|---|------------------|
| 1. Chocolate Chiffon 巧克力戚风(L 53cm x W 6cm x H1.5cm) | -155gm= 1/6 tray |
| 2. Hazelnut Cream 榛果奶油 | -500gm |
| 3. Paillete Feuilletine 巴芮纳碎片 | -25gm |
| 4. Hazelnut Swiss Roll 榛果蛋糕卷 | -1 roll |

Operating Tools

- Log cake mould (L 54cm x W 8cm x D 6.5cm)

Prepare Procedure

		
Apply 670gm of Chocolate Cream in the mould Smear evenly	Place the Chocolate Swiss Roll into the mould	Press down slightly.
模具内挤入 670 克巧克力奶油涂抹均匀	放入巧克力蛋糕卷	轻轻按压
		
Smear a layer of Hazelnut cream on top.	Sprinkle Paillete Feuilletine on top, as shown.	Place Chocolate chiffon (L 53cm x W 6cm x H1.5cm) on top.
抹上一层榛果奶油, 如图	放上巴芮纳碎片, 如图	放上巧克力戚风(L 53cm x W 6cm x H1.5cm)
		
Gently press down the Chocolate chiffon. Keep in freezer for use.		
轻轻按压.冷冻备用		

Hazelnut Dream - Milk Choco Deco (masque)



Ingredients 材料

1. Milk Chocolate Compound 巧克力 -10gm

Operating Tools 操作工具

1. Custom made masque Mould
2. Transfer Sheet FG3306

Prepare Procedure 操作流程

		
Pour the Milk Chocolate onto the transfer sheet and spread evenly	Cut out the desired shape with the mould	As shown, ready for use
在转写纸上倒入巧克力，抹平	压模	如图，备用

Hazelnut Dream - Dark Choco Fir Deco (CK)








Ingredients 材料

1. Dark chocolate compound SLD-3100B 黑巧克力 -3gm

Operating Tools

1. Custom made Tree Mould

Prepare Procedure

		
Pour the Milk Chocolate onto the transfer sheet and spread evenly	Cut out the desired shape with the mould	As shown
倒入巧克力，抹平	压模	如图
		
Heat the spatula	Cut off the bottom of the Chocolate Deco	Cut the Chocolate Deco into half
加热	将巧克力切除低部	将巧克力装饰切半
		
Ready for use		
备用		

Hazelnut Dream - Caramelised Nuts (CK)

Ingredients 材料

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|--|--------|
| 1. Nut Almond Blanched Sliced 杏仁片 | -400gm |
| 2. Nut Hazelnut Whole, Roasted 榛果 (烤过) | -80gm |
| 3. Syrup 糖水 | -180gm |

Syrup 糖水

- | | |
|------------|--------|
| 1. Sugar 糖 | -100gm |
| 2. Water 水 | -100gm |

Operating Tools

- Knife
- Spatula

Prepare Procedure

		
Prepare the ingredients. 准备原材料	Chop the Hazelnuts finely 榛果切碎	Mix with the Almond Slices 加入杏仁片
		
Mix well 搅拌均匀	Spread evenly on a baking pan 扑在烤盘上	Proceed to bake at upper heat 180°C, for 8-9min 进行烘烤, 温度 180°C, 时间 8-9 分钟
		
Finished product, ready for use 完成, 备用		

Hazelnut Dream

Product Specifications

Length: 26cm

Width: 10cm

Height: 11cm

Weight: 900gm

Ingredients 原材料

- | | |
|---|--------------|
| 1. Hazelnut Log Assembly 榛果蛋糕 | -1no. |
| 2. Hazelnut Cream 榛果奶油 | -60gm |
| 3. Red Colour Chocolate Ball/ Bille Rouge 红巧克力粒 | -2.5gm/4no.s |
| 4. Red Truffle Shell (dia2cm) 红巧克力球 | -3.1gm/1no. |
| 5. Dark Choco Fir Deco 黑巧克力树装饰 | -12gm/4no.s |
| 6. Milk Choco Deco (masque) 巧克力装饰 | -10gm/1no. |
| 7. Caramelised Nuts 焦糖坚果 | -100gm |
| 8. Snow Powder 防潮糖粉 | -2gm |
| 9. White Chocolate Compound 白巧克力 | -2gm |

Red Truffle Shell (dia2cm)

- | | |
|---|-----------|
| 1. Chocomax Truffle Shells (White) (dia2cm) 白巧克力球 | -3gm/1pc. |
| 2. Colorant Alimentaire Metallise - Rouge 红粉 | -0.01gm |








Operating Tools 器材

- Holly Decoration
- "Merry Christmas" Tag

Prepare Procedure

		
Prepare the Hazelnut Log Assembly	Cut into half to 26cm length.	Spread on Hazelnut Cream around the cake
准备榛果蛋糕	切半, 每条 26cm	蛋糕周围抹上榛果奶油
		
Plaster the cake with Caramelised Nuts	Plaster the sides of the cake with Caramelised Nuts	As shown
沾上焦糖坚果	蛋糕双边沾上焦糖坚果	如图
		
Stick the Milk Choco Deco onto the sides of the cake	Make 4 cuts on side. Decorate with the Dark Choco Fir Deco	Dust the surface of the cake with Snow Powder
蛋糕双边粘上巧克力装饰	蛋糕边先切 4 小缝隙, 摆上黑巧克力树装饰	撒上防潮糖粉

Hazelnut Dream

		
Pipe a small amount of White Chocolate Compound onto the cake	Coat the dia2cm White Truffle Shell with Rouge Dust	Position the Red Truffle Shell on the cake
擠上少許白巧克力	白巧克力球（直徑 2 公分）抹上紅粉	擺上紅巧克力球
		
Position the Red Colour Chocolate Ball on the cake	Position the Holly Decoration on the cake, as shown	Position the “Merry Christmas” Cake Tag on the cake, as shown
擺上紅巧克力粒	擺上聖誕葉裝飾，如图	擺上圣诞节蛋糕插牌
		
Finished product, as shown		
完成品，如图		

Hazelnut Dream - Slice

Product Specification

Length: 6cm

Height: 11.5cm

Width: 3.5cm

Weight: 105gm

Ingredients 材料

- | | |
|-------------------------------|-------|
| 1. Hazelnut log Slice (3.5cm) | -1no. |
| 2. Snow Powder 防潮糖粉 | -1gm |

1 hazelnut log can produce 7 nos. of mango log slice

Operating Tools

1. Sieve
2. Plastic wrap (soft)

Prepare Procedure

		
Cut into half to 26cm length.	Spread on Hazelnut Cream around the cake	Plaster the cake with Caramelised Nuts
切半, 每条 26cm	蛋糕周围抹上榛果奶油	沾上焦糖坚果
		
Plaster the sides of the cake with Caramelised Nuts	Cut Log base into 3.5cm.	Transfer slice cake to cake base, and wrap with Plastic sheet. Sprinkle snow powder as shown.
蛋糕双边沾上焦糖坚果	蛋糕底切成每片 3.5 公分宽	转移至蛋糕底, 再围上塑胶围边, 如图撒上防潮糖粉
		
Place a Christmas tag on top.	Finish product.	
插上插牌,	完成	