

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

### Prepare Procedure 操作流程

		
<p>Prepare ingredients required. Mix all the ingredients. Put it into plastic sheet and keep in the freezer.</p>	<p>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).</p>	<p>Take out some Chiffon crumbs, wrap into the plastic sheet and knead it till 2mm thick.</p>
<p>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</p>	<p>将冷藏的戚风屑取出, 秤出 150 克搓成长形 12 寸以胶带将之卷起固定圆形放于冷藏库备用如图</p>	<p>再将部分的戚风屑包于胶袋内以擀面棍压扁 2mm</p>
		
<p>Use the round shape mould with diameter of 3.5cm, cut out and place on baking tray.</p>	<p>Take out the long shape chiffon crumbs, cut into 1.5cm then put it on top of the round shape chiffon crumb.</p>	<p>Finally coat with a layer of melted chocolate (as shown in photo). Place it on cooling tray.</p>
<p>再以直径 3.5 公分圆形模具盖成片状, 放于烤盘上排整齐</p>	<p>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</p>	<p>之后淋上溶巧克力如图. 放于丝网上待巧克力凝固, 即可</p>

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### Ingredients 材料

1. Sweet bun dough 甜面团 -50gm+10gm
2. Mix dry fruits 杂果 -10gm
3. 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

		
Prepare Sweet bun dough of 50gm and 10gm.	Insert mix dry fruits into the bun and shape to round shape.	Place dough onto a baking tray, use a pair of scissors to cut a cross shape in the middle. Leave aside and allow to rest for 10 minutes.
甜面团备 50 克与 10 克	将 50 克之面团包入 10 克干杂果成圆形	放入烤盘上, 中央以剪刀剪成十字形. 于温室松弛约 10 分钟
		
Knead the 10gm dough to round shape and place it on top of the cross mark as shown in the photo. Ready for the final proofing at 30°C for 50 minutes. Proofing humidity 80%	Remove dough from proofer, when surface of dough is slightly dry, ready to bake at 200°C for 10 minutes.	Remove from oven after baking, allow to cool down.
将 10 克之面团搓圆放于十字裂口上如图. 进行最后发酵. 发酵温度 30°C, 湿度 80%, 时间 50 分钟	面团发酵完成取出, 待表面稍干进炉烘烤. 烘烤温度 200°C, 时间 10 分钟	烘烤完成, 让面包冷却

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<p>Coat product with a layer of white chocolate (as shown). Place it onto a cooling rack.</p>	<p>After the chocolate has been solidify, put the bun on the cup and add up the chocolate (as shown).</p>	<p>Take out the Chocolate Hat and place it on top of the Snowman.</p>
<p>面包表面淋上白巧克力. 放于铁网上</p>	<p>待巧克力凝固后, 将面包放于杯子上, 点上巧克力装饰如图</p>	<p>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</p>
		
<p>Put on the ribbon length 11 inches, tie up a round shape (as shown).</p>	<p>Put ribbon onto the Snowman and place on paper cup.</p>	
<p>准备 1 条彩色绳子 11 寸长绑成圈子如图, 套在雪人颈项</p>	<p>把雪人放在纸杯上完成</p>	