

Marzipan base with Cocoa Nibs

INGREDIENTS

A good quality marzipan
(preferably 60%)
Callebaut Cocoa Nibs
ref. nr. NIBS-S502

METHOD

Mix marzipan with Cocoa Nibs in balanced quantities.
Roll the marzipan out in 3-4 mm. thickness
and create the desired shape.
Let the marzipan dry for a couple of hours before use.

Crunchy base

INGREDIENTS

Chocolate ref. nr. W2NV
80 g butter
260 g blended cookies
25 g sugar
70 g Callebaut Pailleté
Feuillettine ref. nr. M-7PAIL
Or another crunch,
eventually rice crisp or vanilla
seeds

METHOD

Melt the chocolate at 35 degrees with butter
and then add the vanilla seeds and sugar.
Add the rest of ingredients.
Roll the masse out and create the desired shape.
Refrigerate the base for about 15 minutes.

Shortcrust pastry

INGREDIENTS

300 g flour
150 g butter
1 beaten egg
1 vanilla pod
100 icing sugar

METHOD

Mix flour, icing sugar and the beaten egg
and then blend the butter into the dough.
TIPS! Mix a small part of the icing sugar together
with the vanilla seeds to avoid lumps.
Refrigerate for about 15 minutes.
Create the desired shapes
and bake at 225 degrees for circa 10 minutes.

