

# FESTIVE CHOCOLATE FONDANT

Christmas Specials 2024  
Desserts Section  
Starter plate

- 1 each Chocolate fondant
- 10ml Berry puree DK
- 1 scoop Cinnamon ice cream
- 1 ½ Hazelnut tuile

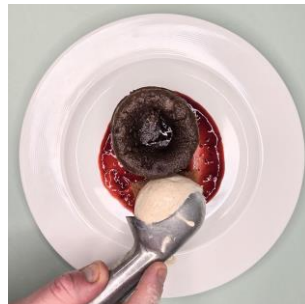
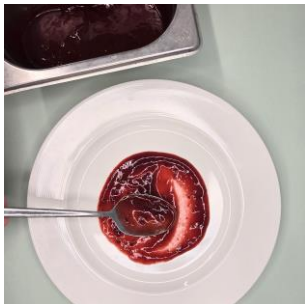


## PREP JOBS

1. Defrost fondants before service.

## METHOD

1. Warm fondant in microwave for 20 seconds.
2. Spoon Berry puree on the plate
3. Place fondant on one side, place 1/2 broken piece of tuile on the other side then place one scoop of cinnamon ice cream on top of the broken tuile
4. Place 1 tuille between fondant and ice cream



## SAFETY STEPS

1. Use the designated dairy ice cream scoop.