

CHOCOLATE MARQUISE

INGREDIENTS

- Dark Chocolate -200gm
- Butter - 50gm
- Icing-Sugar -250gm
- Coco powder -15gm
- Whip Cream -150gm

METHOD

- Cream the butter and sugar
- Add the melted chocolate
- Add coco powder
- Fold in the whip cream. Pour the mixture into a cylindrical tube made up of OHP sheet. Set in a refrigerator for an hour and use plating.



NEELAMEGAN
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