



Recipe

Sweet Chocolate Tuile

Category

Description

Gorgeous little chocolate garnishes that elevate even a simple scoop of ice cream to a 5 star dessert!

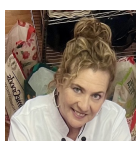


Servings

8 Makes about 8 little garnishes (give or take)

Ingredients

30.00	g	Icing Sugar	
10.00	g	Cocoa Powder	100% Cacao
1.00	g	Salt	
25.00	g	Wheat Flour	
1.00		Egg Whites	
15.00	g	Butter	



Instructions

Mix all ingredients using a whisk, then, using an offset spatula, spread the batter into your silicone mold.

Make sure to fill the indented part of the mold but scrape the batter off of the top surface of the mold as cleanly as possible so that when you unmold your tuiles, the designs are nice and crisp.

Bake in a preheated oven at 350 F approx 4 - 6 min or til dry and just slightly puffed up.
(They only puff a tiny bit but you will see it.)

Let cool on a wire rack and store in an airtight container up to 2 days out of fridge

Optionally, as you remove the tuiles from the mold, you can drape them over a rounded surface such as a rolling pin to achieve a curved effect, which looks more natural, but they are also very nice if they are just cooled flat on a cooling rack.