

CHOCOLATE BON BON TART



Creativity allows you to make this delicious cookie item into a French patisserie or as an individual fine pastry. We have made creativity so easy with our Marguerite line of ingredients. Developed and designed by Professional Pastry Chef for Professional Bakers. For this pastry we have combined our frozen sugar cookie dough with Marguerite Gel Chocolat to bring you an eye-catching dessert for the chocolate-lovers in your life.

EXTRA SALES AND PROFITS FOR YOU!

All these items freeze exceptional well so, make larger quantities at a time, maximizing your labor, and keep them frozen. Then, finish and decorate only what you need each day minimizing your “stales.” Sampling is the best way to boost sales, so be sure to have plenty available for sampling. Try making them using small cookies for buffets or for samples.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Chocolat
- Frozen Cookie Dough (pre-portioned)
- Coating Chocolate
- Coating Sugar (the powdered sugar that does not melt)



1. PREPARE BASE & MOUSSE



The base is a baked sugar or short dough cookie. Prepare the mousse following the directions on Gel Chocolat.

2. APPLY MOUSSE



Using a plain round decorating tip and a pastry bag, squeeze uniform round ball shapes over the entire cookie.

3. GARNISH



Stripe each pastry with melted Ganache; using a pastry bag with a small hole makes this an easy task.

4. DECORATE



Decorate with chocolate shavings and assorted chocolate shapes.

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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