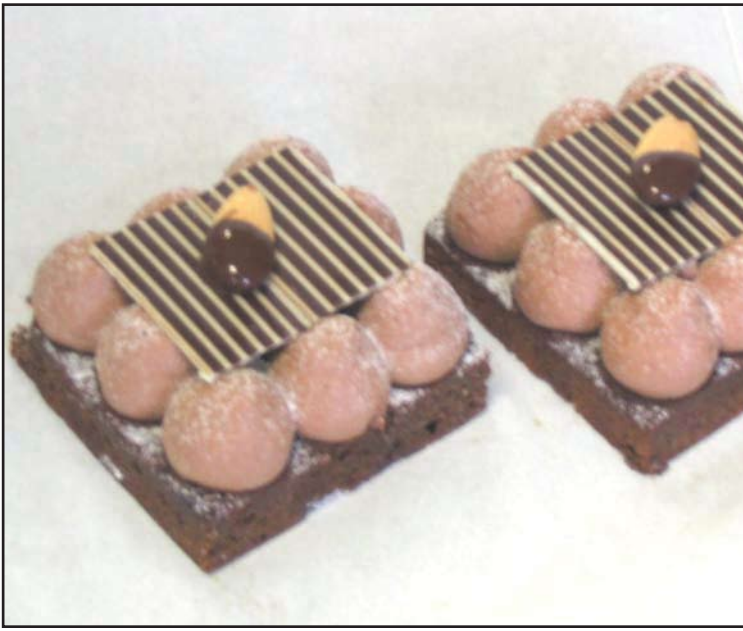


# HAZELNUT BON-BON BROWNIE



Creativity turns this decadent brownie into an individual French 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 sinfully rich Gourmet Brownie with Marguerite Gel Neutre and Noiset' Extra to give you a dessert that is unique and delicious. Your customers will love them.

## EXTRA SALES AND PROFITS FOR YOU!

Don't forget to sample this fine pastry along with your other pastry items to all the members of your sales staff before they sample them to your customer. You will be pleased at their excitement and desire to suggest them to all of your customers.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gel Neutre
- Noiset' Extra
- Whipped Topping
- Gourmet Brownie



PRODUITS  
**MARGUERITE**

## 1. PREPARE THE MOUSSE



Prepare the Mousse following the directions for Gel Neutre adding 3 ounces of Noiset' Extra to each pound of mousse. Fold in

## 2. APPLY THE MOUSSE



Using a plain round pastry tip, bag uniform balls of the mousse mixture on to a desired sized brownie.

## 3. DUST LIGHTLY



Dust them lightly with coating sugar. Do not use powdered sugar, as it will dissolve quickly.

## 4. DECORATE



Decorate with chocolate shapes or chocolate shavings as desired.

**BAKEMARK**

Authentic Taste. We Deliver.™

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

Visit us on the web at: [www.yourbakemark.com](http://www.yourbakemark.com)