

CHOCOLATE-FLAVOURED CHRISTMAS-WREATHS WITH RED CURRY



USED BRESC PRODUCTS



Thai red curry 450g

INGREDIENTS

10 

- 750 g milk chocolate
- 225 g unsalted butter
- 25 g Bresc Thai red curry
- dessicated coconut

PREPARATION METHOD

Beat the butter until it is fluffy in kitchen machine. Melt 2/3 of the chocolate au bain-marie. Remove the chocolate from the pan and mix it with the remainder of the chocolate. Allow the chocolate to cool slightly, then mix it with the red curry and then the butter. Beat it to a smooth mixture. Pipe the chocolate mixture into Christmas wreaths and sprinkle them with the coconut. Allow the Christmas wreaths to firm in the fridge.