



CHAPTER ONE

at Home

Dark Valrhona Chocolate Marquis, Griotine Cherries, Vanilla Crèmeux and Cherry Sauce

- Remove the Chocolate Marquis from the box and place it in the centre of a plate.
- Add the 4 cherry halves to the top of each Marquis and pipe the Vanilla Crèmeux in between each cherry.
- Add a small pool of the cherry sauce to the side and serve.

Ingredients (allergens in bold): Marquis: chocolate (**soya**), cream (**dairy**), sugar, egg (**egg**), gluten free feuilletine.
Vanilla Crèmeux: cream (**dairy**), vanilla, sugar, gelatin. Cherry Sauce: cherry, sugar. Griotine cherries (**sulphites**).

Petits Fours

- Remove packaging and serve.

Ingredients (allergens in bold): Salted Caramel Chocolate Truffles: cream (**dairy**), salt, sugar, chocolate (**soya**)
Fruit Jellies: fruit, sugar, pectin.

Dish Colour

Keep refrigerated. Use within 3 days. Not suitable for home freezing.