

The key points of the lesson 1

1. Candy fruits

- Peel and slice Orange and Grapefruits. And then, remove the white part of peels.
- Boiled in cold water, to remove bitterness.
- For pineapples, drained and boiled with sugar.



2. Coffee Ganache for truffle



- Temper chocolate



3. Gianduja

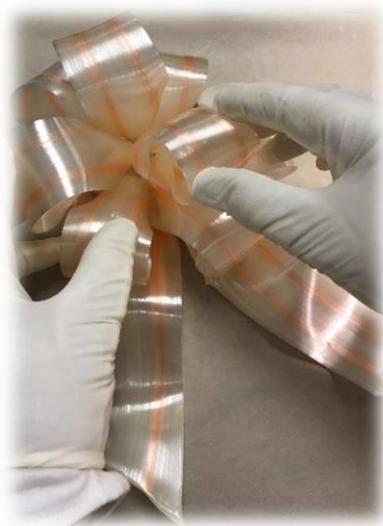


The key points of the lesson 2

APPLE



RIBBON



The key points of the lesson 3

1. Ganache Passion



2. Banana Ganache



3. White chocolate Ganache Kirsch



4. Show piece



5. Modeling chocolate



The key points of the lesson 4

SUGAR APPLES & PEARS





LEMON, ORANGE, APRICOT & BAKET







The key points of the lesson 5

1. NOUGAT DE MONTELIMAR



2. CARAMEL FILLING





The key points of the lesson 6

1. SWAN





2. HEART



3. HUMID BIRD



4. FANTASY FLOWER



The key points of the lesson 7

1. HAZELNUT GANACHE



2. PINEAPPLE CANDIES



3. SHOW PIECE



The key points of the lesson 8

1. SUGAR SHOW PIECE



The key points of the lesson 9

1. CHOCOLATE FAN



2. RASPBERRY GANACHE





3. CHOCOLATE BOWL



4. ICE SUGAR

