

20
RETETE

☆☆☆
COOK CHEF

Chocolat



Léo

7+

Buki
France

Continut

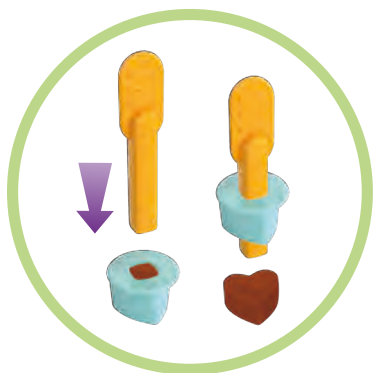
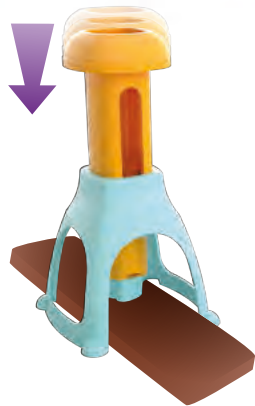


1. Presa cu 8 forme
2. Forma de tableta de ciocolata
3. Forma mare de oua
4. Forma mica de oua
5. 8 bete pentru acadele
6. 1 pensula
7. 4 linguri de plastic
8. 1 spatula
9. 12 forme de aluminiu
10. 3 folii pentru impachetat
11. 5 pungi cu etichete
12. 5 panglici mici
13. 2 cutii de cadouri
14. 2 panglici mari
15. 1 rola pentru taiat

Asamblare



Fixati
forma
dorita!



Folositi aceasta unalta
pentru a scoate
ciocolata din forma.



Depozitati formele in presa.

Lista de cumparaturi

Ve-ti avea nevoie de:

Ciocolata
alba



Ciocolata
neagra



Apa



Bezele



Jeleuri
de
capsuni



Bomboane



Orez
expandat cu
aroma de
ciocolata



Cereale



Lapte



Fructe uscate



Pudra de
cacao
neindulcita



Praline



Nuca de
cocos
rasa



Fructe



Briosa



Unt



Crema
lichida



Frisca



Inghetata



Hartie de
copt

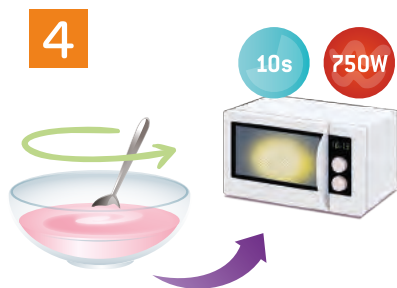
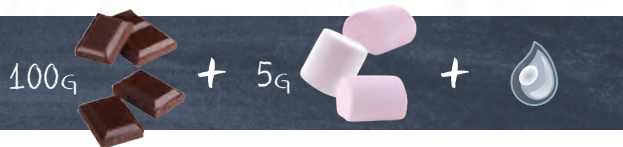


Betisoare
de lemn

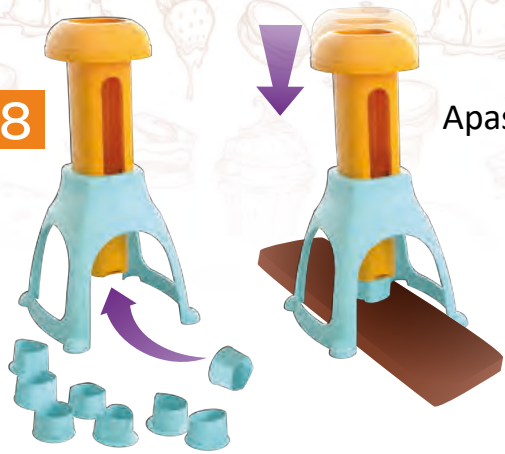


1

Crema de ciocolata



8



Apasati

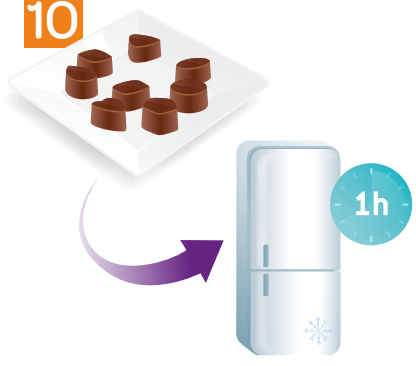
Alegeti o forma

Daca este necesar folositi
unealta pentru a scoate
ciocolata din forma.

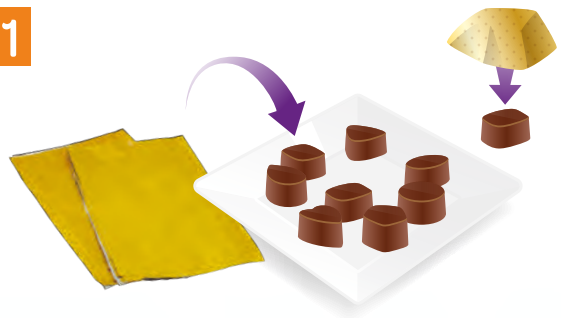
9



10

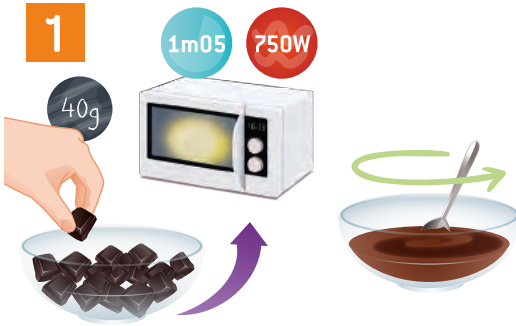


11

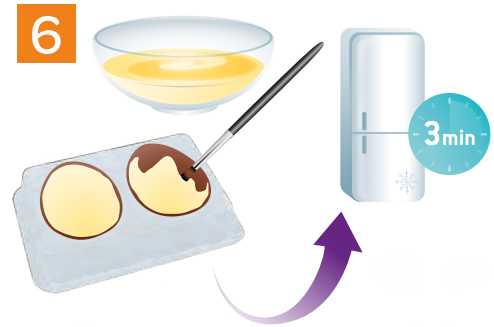
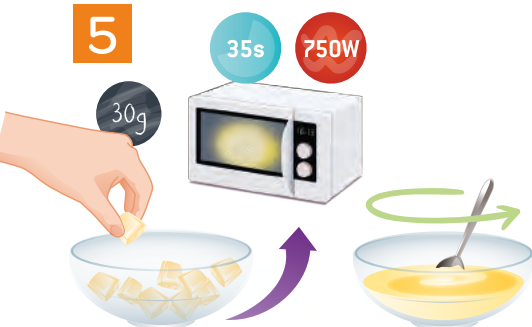
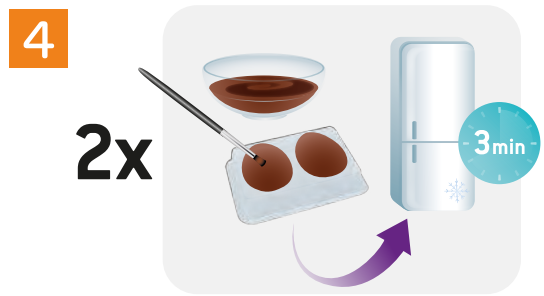
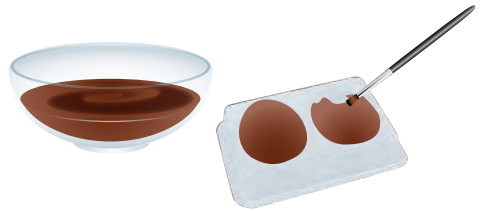


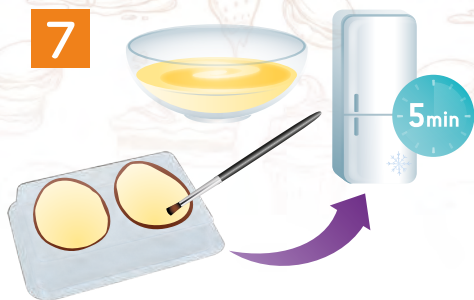
2

Ou cu surpriza

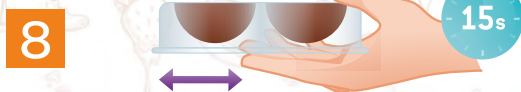


2 Acoperiti suprafata
formei.

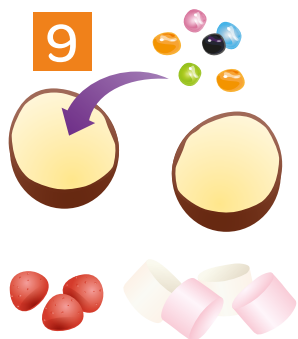




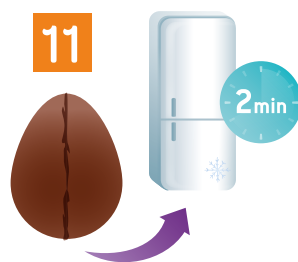
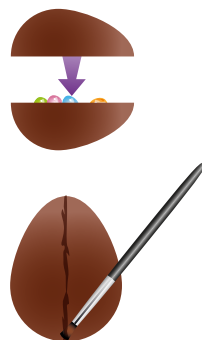
Adaugati inca un strat



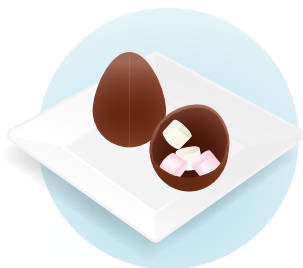
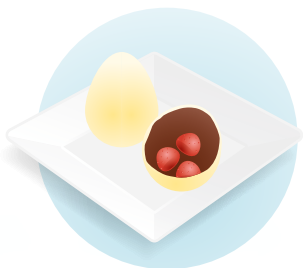
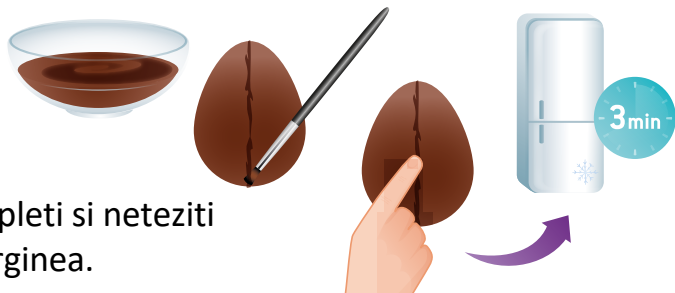
Incalziti spatele formei prin frecare timp de 15 sec.
Caldura va ajuta la scoaterea ciocolatei din forma.



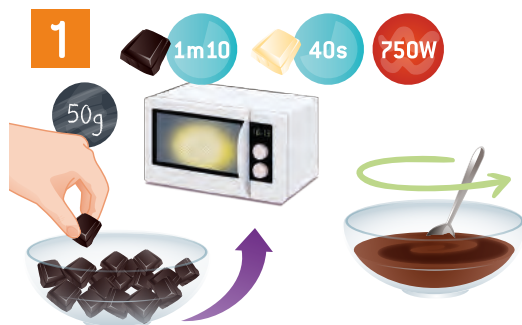
Lipiti oul cu ciocolata topita



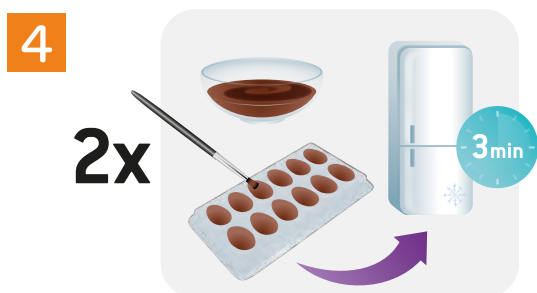
Umpleti si neteziti marginea.



Oua umplute

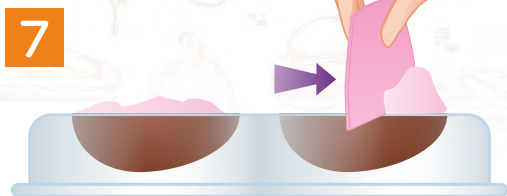


2 Acoperiti suprafata formelor

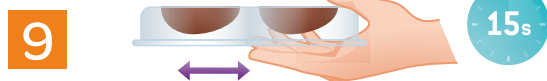


5 Umpleti folosind retetele ganache de la paginile:





Eliminati surplusul
cu ajutorul spatulei.



Incalziti spatele formei prin
frecare timp de 15 sec.
Caldura va ajuta la scoaterea
ciocolatei din forma.



Lipiti oul cu ajutorul
ciocolatei topite.

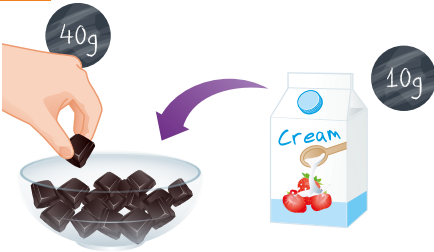


3

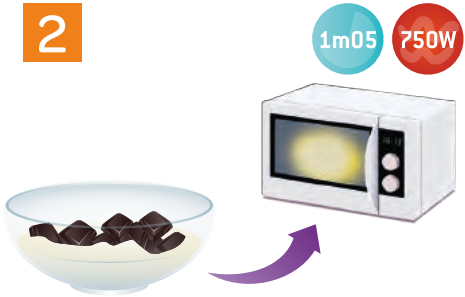
Ganache de ciocolata



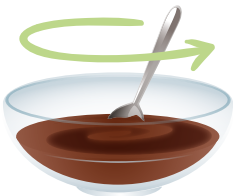
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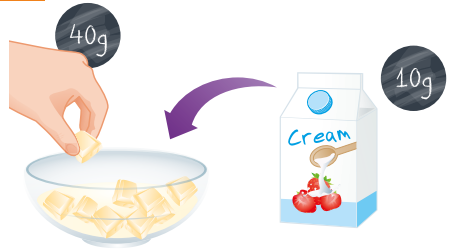
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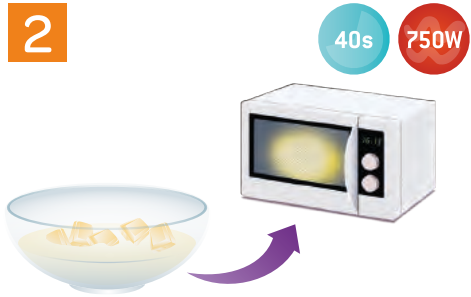
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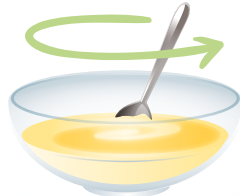
1



2



3



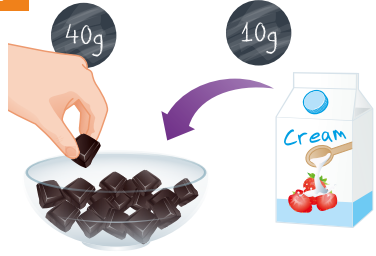
OU • OR • ODER • OF • O

4

Praline ganache



1

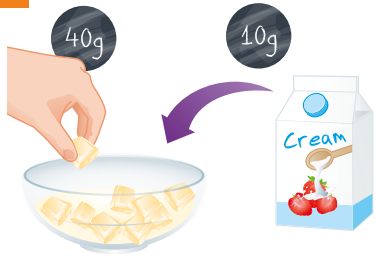


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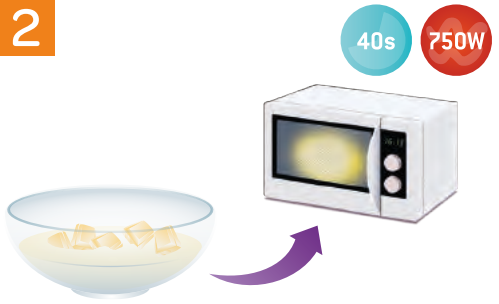


OU • OR • ODER • OF • O

1



2



3



4





5



5

Tagada ganache

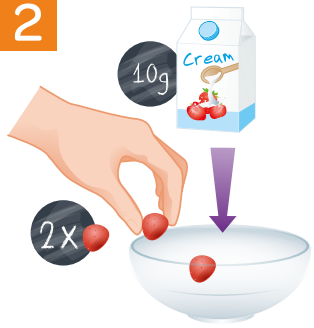


20g  +  +  10g

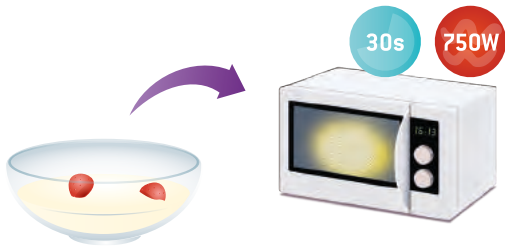
1



2



3



4



5



6



6

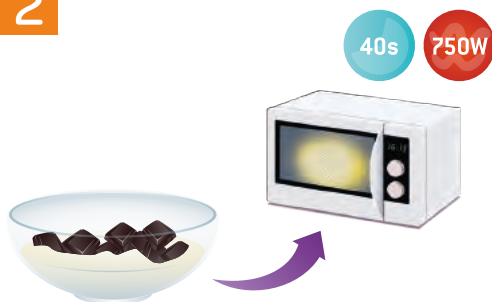
Crema ganache cu nuca de cocos



1



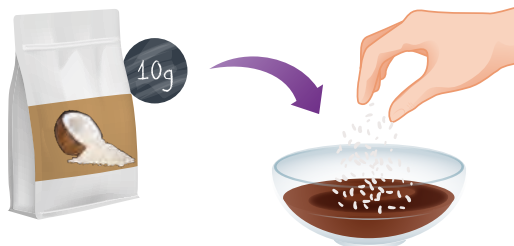
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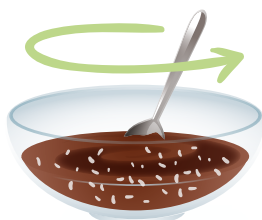
3



4



5



7

Acadele

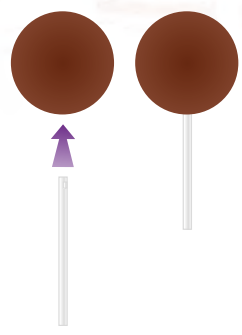


- 1** 
- 2** 
- 3** 
- 4** 
- 5** 
- 6** 
- 7** 

8



9



10



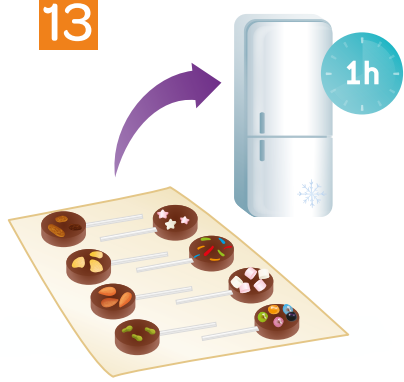
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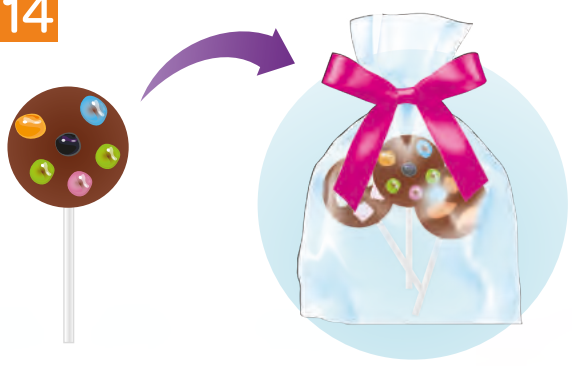
12



13

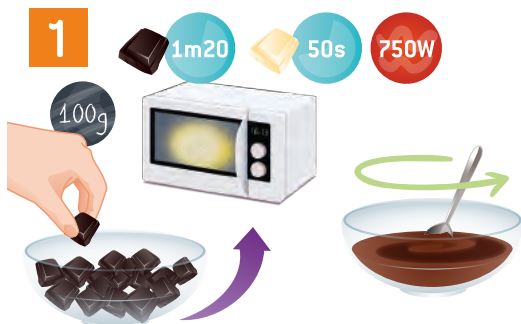


14



8

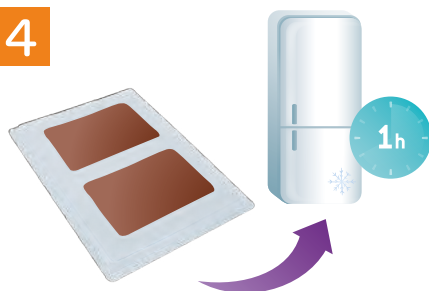
Tablete de ciocolata



3

Distribuiti ciocolata uniform si eliminati bulele de aer.

4



5

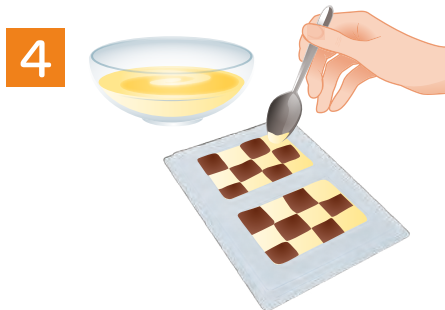
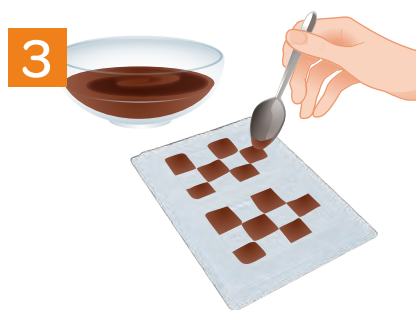
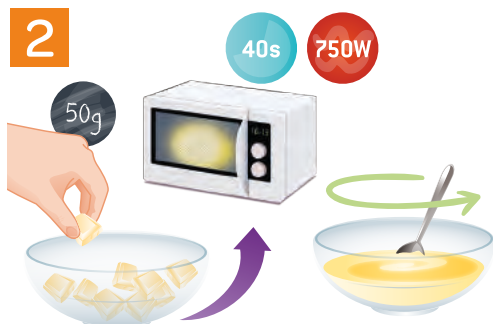
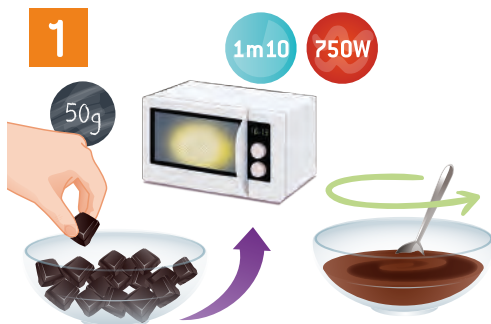


Incalziti spatele formei prin frecare timp de 15 sec.
Caldura va ajuta la scoaterea ciocolatei din forma.



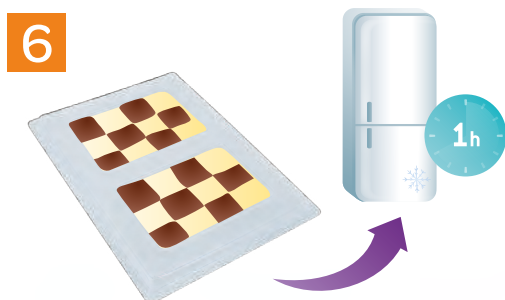
9

Tablete de ciocolata Duo



5

Distribuiti ciocolata uniform si eliminati bulele de aer.



7



Incalziti spatele formei prin
frecare timp de 15 sec.
Caldura va ajuta la scoaterea
ciocolatei din forma.

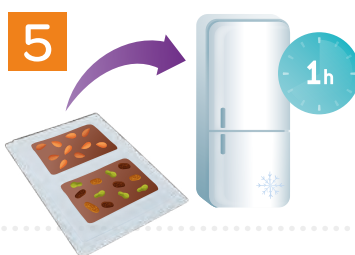


10

Ciocolata cu fructe uscate



3 Distribuiti ciocolata uniform si eliminati bulele de aer.



Incalziti spatele formei prin frecare timp de 15 sec.
Caldura va ajuta la scoaterea ciocolatei din forma.

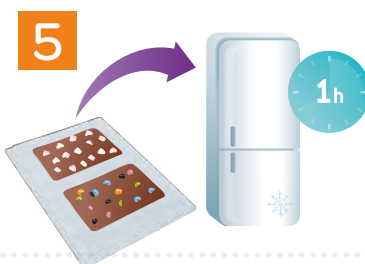


11

Ciocolata cu bomboane



3 Distribuiti ciocolata uniform si eliminati bulele de aer.

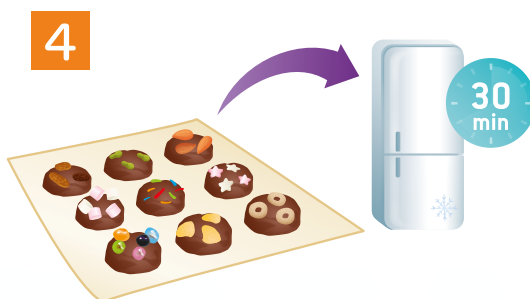
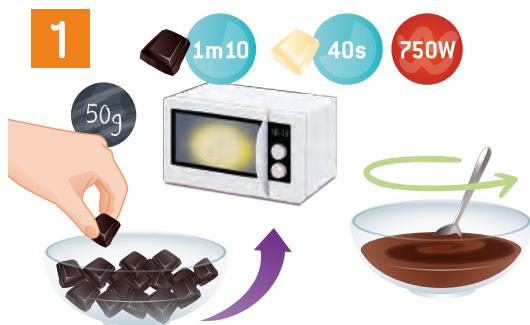


Incalziti spatele formei prin frecare timp de 15 sec.
Caldura va ajuta la scoaterea ciocolatei din forma.



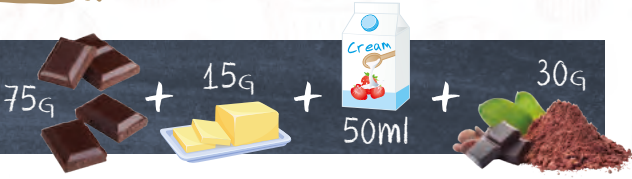
12

Ciocolata colorata

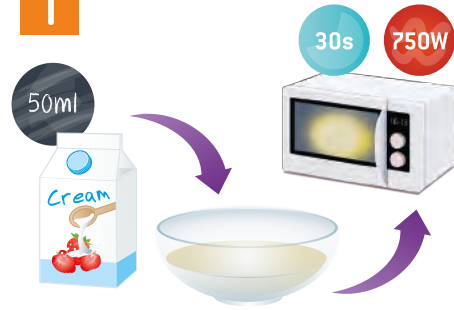


13

Trufe



1



2



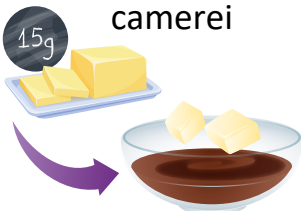
3



Amestecati pana cand ciocolata este topita.

4

Unt la temperatura camerei



5



6



7

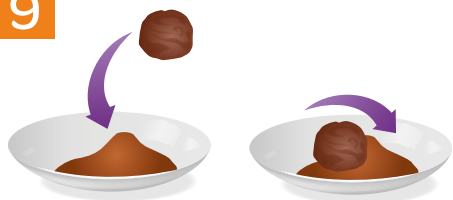


8



Formati
mici bile

9

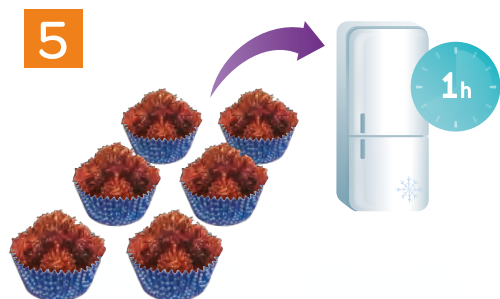
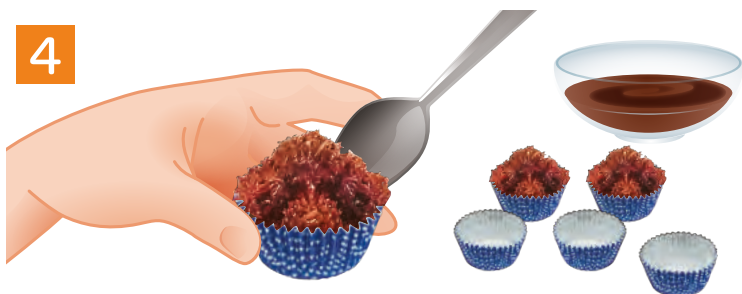
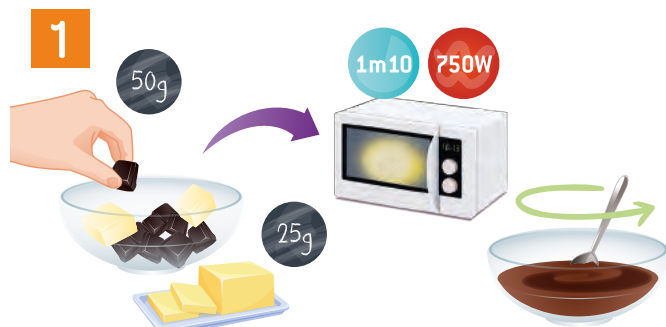


Glazurati cu pudra de
cacao neindulcita



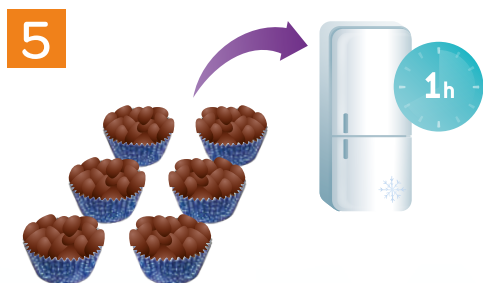
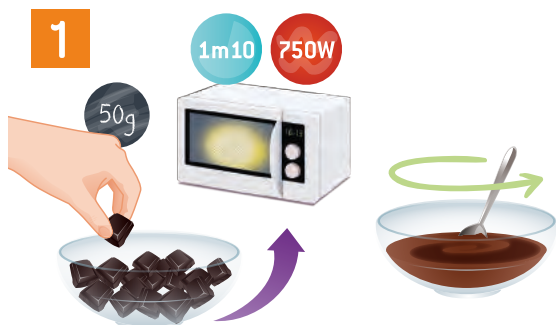
14

Ciocolata cu nuca de cocos



15

Ciocolata crocanta

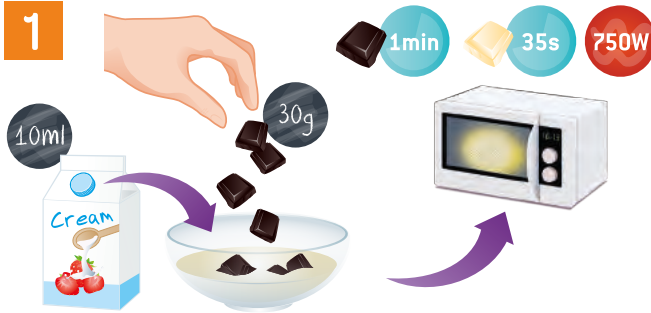


16

Linguri de ciocolata



1



2



3

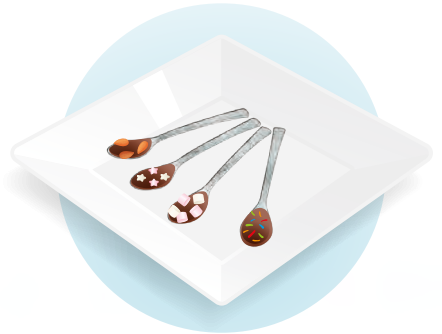


4



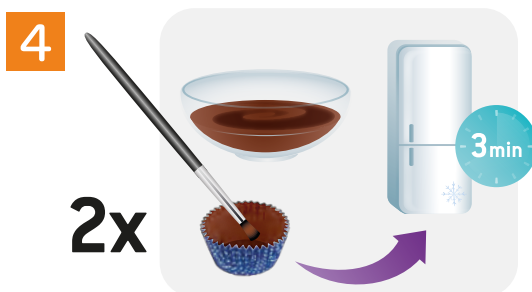
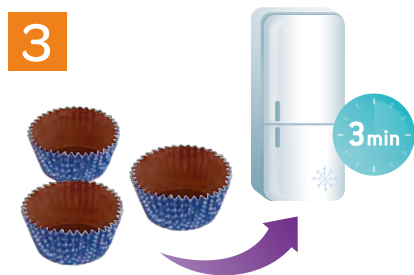
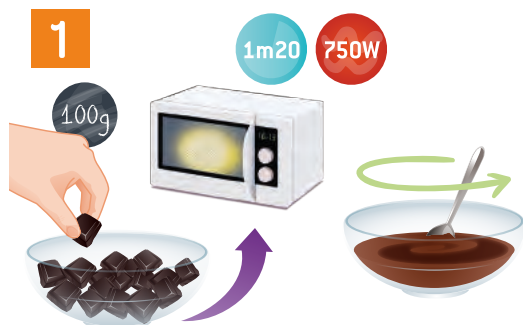
5

Cu cat gustati mai repede,
cu atat este mai gustos!



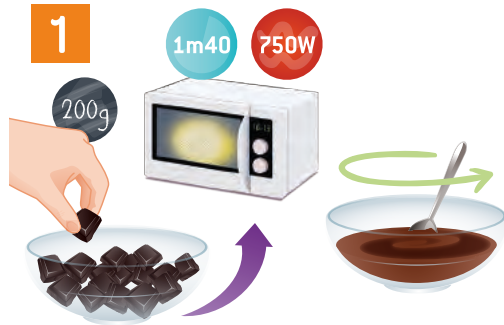
17

Briose de ciocolata



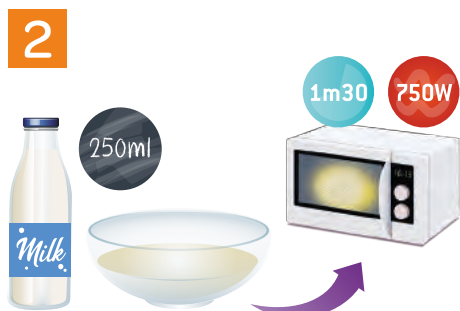
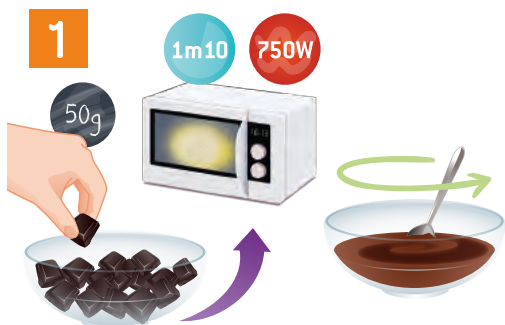
18

Crema de ciocolata



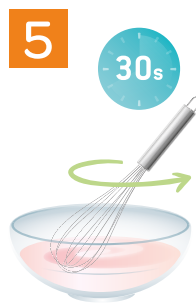
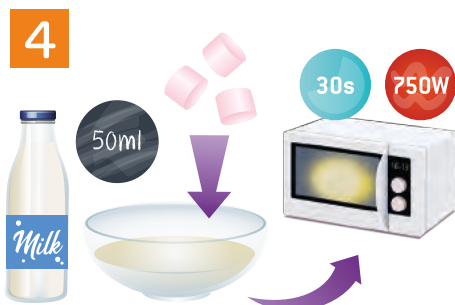
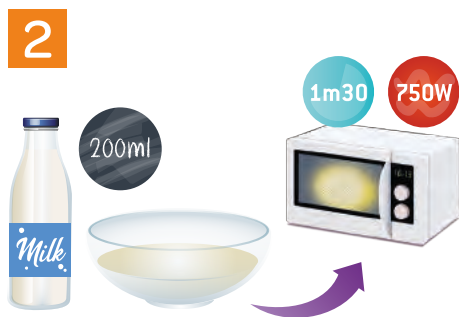
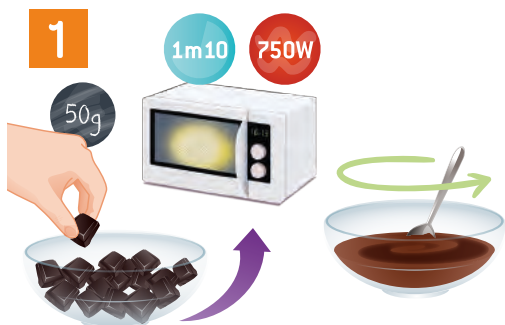
19

Ciocolata vienezza



20

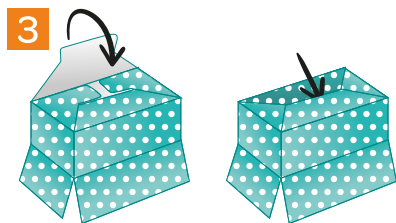
Ciocolata cu beza



Asamblarea cutiei

Setul contine plicuri, cutii si panglici in care puteti pune ciocolata si o puteti oferi cadou. Mai jos puteti vedea cum se assembleaza o cutie de carton.

O puteti colora cum doriti!





Avertisment: Doar pentru copii de peste 7 ani.
Avertisment: Nu este recomandat copiilor sub 3 ani datorita partilor mici ce pot fi inghitite. Pericol de sufocare.

Pastrati ambalajul pentru consultari interioare!

Culorile si continutul pot varia usor de la o jucarie la alta.

Produs si distribuit de:

BUKI France

22 rue du 33ème Mobiles

72000 Le Mans - FRANCE

Tél: +33 1 46 65 09 92

E-mail : daniellevy@bezeqint.net

www.bukifrance.com

