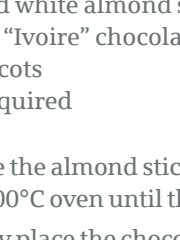

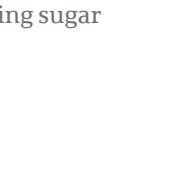



You know that with our recipes we are always making the simple something very special. Now, as we enter the festive season, we make this special recipe very easy for you. Four ingredients and all the magic of a fragrant confection.



## Almond chocolate snowflakes with dried apricots

### Ingredients:

180 g blanched white almond sticks  
300 g Valrhona “Ivoire” chocolate (white)  
100 g dried apricots  
Icing sugar as required

**Preparation:** Place the almond sticks in a coated frying pan (medium heat), or in a preheated 200°C oven until they are golden brown.

Meanwhile, carefully place the chocolate in a bowl over a bain-marie (waterbed) and melt. Cut the dried apricots into small, fine cubes.

Add the browned, cooled almond sticks and the diced apricot pieces to the melted chocolate, spread the mixture on a silicone mat or baking paper and reshape it into small snowflakes.

When the almond chocolate snowflakes have properly cooled, finish by dusting them with sieved icing sugar and arrange them on a chilled platter.

**Tip:** “If the snowflakes are to be stored, I recommend storing them in an airtight container, layered between baking paper sheets. Dust the snowflakes with icing sugar again just before serving.”