

Chocolate Cone

PORTIONS	PREPARATION	BAKE
1	40 minutes	22 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Perfect Chocolateine

Quantity: 3

- 200 gr 60% chocolate cover
- 100 gr feuilletine



/ Preparation

Step 1

Defroste the chocolateines at room temperature 30 minutes before usage.

Step 2

Cut the chocolate croissants into 5-6 equal pieces, then place them in a triangle-shaped mold.

Step 3

Bake the cone at 180°C (350°F) for 22 minutes.

Step 4

Melt the chocolate add the feuilletine and dip the cone in the chocolate half may.