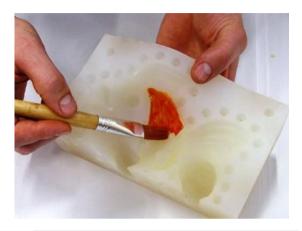
## **Little fish Pino Step by Step**



(1/6) Melt the orange liposoluble cocoa butter and paint the surface of the mould corresponding to the scales...



(4/6) ...after a few minutes, to thicken the chocolate, empty the excess chocolate from the mould...

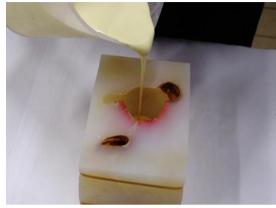


(2/6) ...then paint the fins with tempered milk chocolate...



(5/6) ...cool the mould in the blast chiller, then carefully open it...





(3/6) ...close the mould with the elastic bands provided in the kit and pour the tempered white chocolate into it...



(6/6) ...decorate as desired

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