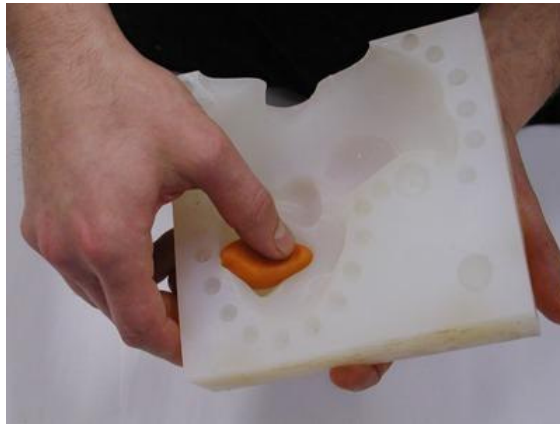


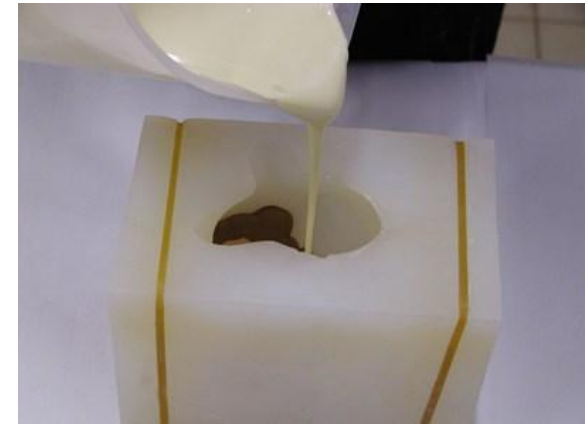
Little Duck Step by Step



(1/6) Insert the soft orange marzipan in the spout position inside the mould...



(2/6) ...with some tempered milk chocolate, fill the little bow...



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



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



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



(6/6) ...decorate as desired.