



GUYLIAN

The World's Favourite  
Belgian Chocolates

GUYLIAN FESTIVE  
FINISHING  
TOUCHES  
2021

Decadently delicious treats and top tips to elevate your festive occasions, to make them all the more special this year

Image by Emily Dawe from @editbyemily and @ohhellomaker

# WELCOME TO THE **FESTIVE** **2021 EDITION** OF FINISHING TOUCHES.

We're thrilled to bring you our 2021 Festive Finishing Touches e-book; a selection of sensational dessert recipes and festive tips, all made extra special with the addition of Guylian's renowned Sea Shell chocolates as the perfect finishing touch.

We can all agree that Christmas 2020 was a bit of a damp squib for many after the last-minute lockdown rules came in, so Guylian is keen to help make Christmas 2021 as special as it can be for everyone, whether that is adding special finishing touches to festive décor or desserts or gifting and sharing a box of Guylian.

This season, Guylian has worked with a selection of talented bakers and foodie friends to create spectacular recipes that are guaranteed to make this year's celebrations even sweeter, including: A sweet and salty, Salted Caramel and Hazelnut Pavlova; a Chestnut Cream Chocolate Roulade; a seriously decadent Mississippi Mud Pie; Hazelnut Truffles; Stem Ginger Brownies; and a show-stopping Toasted Caramel and Hazelnut Choux Bun Wreath.

In addition to the creation of the recipe collection, Guylian has also partnered with several lifestyle influencers who have shared their tips on how to make both everyday moments and festive occasions more special with Guylian.

The rich flavour and smooth texture that you have come to know and love from Guylian is thanks to an exceptional blend of West African cocoa beans and 100% pure cocoa butter. And the hazelnut praliné filling is still produced according to the unique (and top secret) recipe and traditional method of roasting and caramelising hazelnuts. In addition to quality, sustainability is a priority for Guylian, which is why we removed palm oil from all our recipes, replacing it with shea butter and sunflower oil. Guylian is also a proud supporter of Project Cocoa, which is committed to improving the livelihoods of cocoa farming communities through the promotion of sustainable farming. Guylian aims to use 100% sustainable cocoa by 2025.

We hope you are inspired to create your own signature creations featuring Guylian chocolates this festive season. Please share your favourite festive moments with Guylian on Instagram @Guylian\_uk. Enjoy!



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Image credit: Jane Saunders @jane\_littlesugarsnaps

# SALTED CARAMEL AND HAZELNUT PAVLOVA

by Angela Field @PatisserieMakesPerfect

This showstopper of a dessert will look fantastic on your dinner table on Christmas Day or for a New Year's Party. Pavlova is so easy to make and this version is an indulgent treat that's perfect for making festive occasions extra special.

## INGREDIENTS

Serves 8-10

### For the Pavlova

- 150g egg whites (approx. 5 eggs)
- 250g caster sugar

### For the Hazelnut and Chocolate Chantilly Cream

- 90ml double cream
- 100g 70 % dark chocolate (chopped)
- 30ml of hazelnut liqueur

### For the Finishing Touch

- 25g roasted hazelnuts (chopped)
- 75 - 100g salted caramel
- Guylian Sea Shell chocolates (to decorate)



@patisseriemakesperfect

## METHOD

### For the Pavlova

1. Heat the oven to 120C/100C fan/gas 1/2. Take a large baking tray and line with a sheet of baking paper. Draw a 15cm/6 inch circle on the paper and then turn it over so the circle can be seen through.
2. Place the egg whites inside the bowl of a stand mixer fitted with the whisk attachment and whisk until they form a stiff meringue. Slowly add the sugar a tablespoon at a time and whisk until the meringue is glossy, holds stiff peaks and the sugar has dissolved.
3. When the meringue is ready, spread it onto the baking paper, ensuring that you keep within the circle you've drawn. Use an offset spatula to smooth the sides of the Pavlova and then create a little dip in the top of the meringue.
4. Place the Pavlova inside the oven and allow to cook slowly for 4 hours. When the four hours is up, leave the meringue in the oven and switch it off. Allow the meringue to stay in the oven until it cools.

### For the Cream

1. Just before you're ready to serve the meringue make the cream. Melt the chocolate in a bain-marie over a gentle heat. When the chocolate is melted, put it to one side and whip the double cream until it forms soft peaks - be careful not to overwhip it.
2. Take the cream and fold it gently into the melted chocolate - ensuring that the chocolate isn't too hot, or it will melt the cream and lose all of the air. When the cream and chocolate are fully mixed, gently fold in the hazelnut liqueur.

### To Assemble

Place the Pavlova on a cake stand or plate of your choice and gently spread the cream over the top of the Pavlova. Then take the salted caramel (you can warm it gently in the microwave if you want a runnier consistency) and drizzle it over the Pavlova.

### For the Finishing Touch

Sprinkle with the chopped roasted hazelnuts and decorate with Guylian Sea Shell chocolates.



Image credit: Angela Field @PatisserieMakesPerfect

# GETTING THE FESTIVITIES STARTED

Anne Tiainen-Harris from @nordiclivingincolour, shares how she marks the start of the festive period in her household.

My birthday is on the 17th of November and my family always treat me with flowers and a box of Guylian chocolates in bed! Everyone loves the Sea Shells so the box is usually empty within minutes!



@nordiclivingincolour

Just five weeks before Christmas, my birthday also marks the start of the festive period in our household. We:

- bake Nordic gingerbread biscuits
- hang the Christmas lights outside
- watch the first Christmas movie that day
- sit down with a diary and a jug of mulled wine to plan the entire festive season
- decide on what day the tree comes in
- agree when we go out to buy all the presents
- book tickets to a Christmas play in London
- plan which festive markets and light shows we want to visit

We love the build up to Christmas and all the hustle and bustle that comes with it. By the time the actual Christmas holiday starts we are ready to have a peaceful and relaxing time together. Mostly this is in my native Finland where we can experience a truly magical, white Christmas.



Image credit: Anne Tiainen-Harris @nordiclivingincolour

# MISSISSIPPI MUD PIE

by Catrin Komor @fwdge

Desserts don't get any more indulgent than Mud Pie! This dangerously decadent version is sinfully delicious and is the perfect dessert when you want an extra indulgent treat. Consisting of three layers: a chocolate cookie crust, a creamy chocolate baked custard, and a salted caramel chocolate fudge topping, it's a chocolate lover's dream, making it a great alternative dessert for the festive season, and a perfect centerpiece.

## INGREDIENTS

Serves 8

### For the base

- 400g bourbon biscuits
- 100g butter

### For the custard filling

- 100g 70% dark chocolate
- 100g butter
- 2 eggs
- 85g light brown sugar
- 100ml double cream

### For the fudge sauce

- 4tbsp salted caramel sauce
- 200g 70% dark chocolate
- 200ml double cream
- 185g icing sugar

### For the Finishing Touch

- Guylian Sea Shell chocolates (to decorate)

## METHOD

### For the base

1. Crush the biscuits into fine crumbs with a rolling pin. Heat the butter until just melted, then stir through the biscuits until well combined. Press mixture into a greased 25cm/10 inch springform baking tin, covering the base and sides of the tin. Chill in the fridge or freezer until firm.
2. Preheat oven to 180C/160C fan/gas 4

### To make the custard filling

1. First melt the chocolate and butter together in a pan over a low heat, stirring until no lumps of chocolate remain. Set aside to cool. Whisk the eggs with the sugar for several minutes until thick, glossy, and tripled in size.
3. Stir a spoonful of the egg into the cooled chocolate, mixing well. Gently fold the cream and chocolate into the remaining egg mix, keeping as much air in the custard mixture as possible. Pour over the biscuit base and bake for 40 minutes until the middle is set. Allow to cool completely.

### For the fudge sauce

1. Melt all ingredients together in a pan over a low heat. Once well combined, set the sauce aside and allow to cool for 10 minutes, before pouring over the set custard. Chill in the fridge for an hour.

### For the Finishing Touch

Top with Guylian Sea Shell chocolates and chocolate shavings. Serve in slices with whipped cream.



Image credit: Catrin Komor – Owner @Fwdge



@fwdge

# HOW TO MAKE A DIY ADVENT CALENDAR

Becca from @MalmoandMoss teaches us how to make our own gorgeous advent calendar display.

We've all seen parents making DIY advent calendars for children, but how about giving one to your mum, sister or best friend as an alternative Christmas gift? Or, considering how frantic the run up to Christmas can get, what about a self-indulgent treat for you that also doubles up as gorgeous piece of festive décor?

## HOW TO

1. Unless you are super crafty or want to do it as a craft project with the kids, order a set of craft advent calendar boxes online. I got mine from Etsy.
2. If you have a mantelpiece or shelf you can make a gorgeous festive townscape. Alternatively, you can fasten loops of thread or ribbon to your boxes and hang them from a house plant or big branch.
3. Get filling - whoever the recipient of your DIY advent calendar, what better treat every day in December than Guylian chocolates. A handful of their individually wrapped Temptations are perfect!
4. To make your DIY advent calendar even more special consider adding some indulgent mini toiletries and beauty products across the 24 days.
5. Make your display feel super cosy with lots of foliage, fairy lights and battery-operated candles

### Top tip:

Return to the display each box to the display after enjoying its contents to keep it looking gorgeous and festive on Christmas Day and beyond.



@malmo\_and\_moss

# STEM GINGER BROWNIES

by Jane Saunders @jane\_littlesugarsnaps

Who doesn't love brownies? These fudgy beauties featuring Guylian Sea Shell chocolates as a finishing touch are an easy yet special treat to put together and can be prepared in only 15 minutes!

## INGREDIENTS

Makes 12

- 120g butter
- 175g dark chocolate
- 110g white sugar
- 110g dark muscovado sugar
- 2 eggs and 2 egg yolks (large, free range)
- 1/4 tsp salt
- 30g cocoa powder
- 100g plain flour
- 1 and 1/2 tsp ground ginger
- 60g stem ginger (3-4 bulbs)
- 15g white chocolate
- 15g milk chocolate
- 12 Guylian Sea Shell chocolates and Guylian Sea Horse chocolates (to decorate)

## METHOD

1. Preheat oven to 180C/160C fan/Gas 4 and line 20x20cm (an 8 x 8-inch) baking tin with butter and parchment paper.
2. Weigh out the sugars and break down any lumps in the muscovado sugar using your fingers.
3. Melt the butter and chocolate together in a bain-marie or in the microwave.
4. Stir in the sugars.
5. Add the eggs and yolks and beat to just combine using a handheld balloon whisk.
6. Sieve the flour, cocoa, ground ginger and salt into the batter and mix until just combined and no streaks of dry ingredients remain.
7. Mince the stem ginger finely using a sharp knife, scatter over the batter and fold in.
8. Pour into the tin and bake for 20 minutes. Poke a toothpick into the centre of the brownie - if raw batter is evident on the stick, continue to bake for another 2-3 minutes, but if there are moist crumbs on the stick, it is fully baked.
9. Take the tin out of the oven when baked and let the brownie cool completely in the tin.

## For the Finishing Touch

10. Melt the white and milk chocolate and drizzle over the brownie.
11. Quickly top with the Guylian Sea Shell chocolates and Sea Horse chocolates.
12. Cut into 12 pieces and leave to set.
13. Store for 2-3 days in an airtight container.



@jane\_littlesugarsnaps



Image credit: Jane Saunders @jane\_littlesugarsnaps



# RELAX THIS FESTIVE SEASON

Katie Smith from @thehumblepescatarian shares how she takes time to relax during the festive season.

Christmas for me is all about winding down. I see Christmas as not only a time spent with family, friends and creating memories but also a time to remember everything that has happened in the year just about to end and all the achievements one year can give you.

I also think the winter period is all about cosy socks, big fluffy jumpers and spending a good hour (often more) spent in the tub, bath bombs

at the ready, a cup of tea (or a hot chocolate) and even better with your favourite chocolates and a good book.

The year goes quicker than we realise every year and it's important to celebrate your wins and acknowledge what you want to improve but it's also important to relax, unwind and enjoy your own company.

@thehumblepescatarian



# CHESTNUT CREAM CHOCOLATE ROULADE

by Dominic Franks @dominthekitchen

If the past 18 months has taught us anything, I think it's that we should be celebrating wonderful moments everyday rather than just waiting for a special occasion like Christmas or a birthday. Obviously, we'll celebrate those too, it's just that this festive season I'm going in hard and plan to add a little touch of joy and sparkle to every day in December. In fact, this year I'll probably start early because our annual 'friendsmass' celebration will be in the last week in November and I will be elevating this special occasion by adding a festive finishing touch to my classic Chocolate Roulade with some wonderful Guylian Belgian Chocolate Sea Shells.

I know a Roulade may seem daunting to some but in fact this twist on a classic chocolate Roulade is unbelievably easy to make and totally failsafe. Topped with Guylian Belgian chocolates for a finishing touch, the rich flavours are a match made in heaven. Every time I make it, I always surprise myself at how easy it is but also how impressive the finished dish is.

## INGREDIENTS

### For the Roulade:

- 4 large free-range eggs – separate the yolks and the whites
- 150g good quality dark chocolate (at least 75% cocoa)
- 125g caster sugar
- Butter or margarine for greasing

### For the filling and topping:

- 300ml tub of double or whipping cream
- 1 x 250g tin of Crème de Marron (sweet chestnut spread)
- Guylian Sea Shell chocolates to decorate

## METHOD

Pre-heat your oven to 150C (fan).

1. Line a large Swiss-roll tin with tinfoil, which you should then grease well with butter or vegetable spread.
2. In a large bowl, beat the yolks with the sugar until soft and light.
3. Melt the chocolate (I do this gently in the microwave but if that idea sends shivers up your spine, then use the classic bowl over simmering water method.) At this stage add 1 ½ tablespoons of hot water to the choc mix, then stir it gently into the egg and sugar mix.
4. Beat the egg whites until stiff and then carefully fold them into the chocolate and egg mixture.
5. Pour the mixture into the prepared tin and bake in the oven at 160C for 20 minutes then a further 10 minutes at 90C.
6. Whilst it's baking, grease another large sheet of foil and place it on a flat surface where it won't have to be moved for a while (Up to 8 hours).
7. Now the tricky bit... Once baked, take it out of the oven and immediately turn it over onto the greased foil and leave it, with the baking tin still on top for at least 8 hours. I tend to bake it in the morning and get on with life or bake it in the evening and leave it overnight.



Image credit: @Dominic Franks @dominthekitchen

## To assemble

1. In a large bowl, whip the cream to a soft light whip and stir in the chestnut spread so it's evenly distributed
2. Remove the baking tin and carefully peel off the foil that lined the tin.
3. Spread 2/3rds of the cream mixture evenly onto the surface of the Roulade and then, using the excess foil, roll the Roulade into shape. It should be able to be slipped neatly onto a plate. Don't worry about any cracks or breaks, this is all part of the look!
4. Spread the remaining whipped cream mixture onto the top of the Roulade.

## For the Finishing Touch

Place your divine Guylian chocolates on top of the icing. I prefer a random pattern but feel free to be as expressive and creative here as you like!



@dominthekitchen

# MAKE GIFTS LOOK EXTRA SPECIAL THIS CHRISTMAS

Emily Dawe from @editbyemily and @ohhellomaker shares how she gets creative for the holiday season and makes her Christmas gifts look extra special

I love getting creative during the holiday season and being more sustainable where possible. With this in mind, here's how I easily create beautiful paper fans using one off cuts of wrapping paper, which is great as it doesn't require any special materials and it uses paper that would otherwise be thrown away. They look lovely too, which makes them ideal for decorating your home and gifts for the festive season.

By making a simple concertina from leftover strips of wrapping paper - which would usually get thrown away - you can create a stunning present topper in next to no time to make your recipients feel extra special.

## You Will Need

- Wrapping paper
- Scissors
- Twine
- Glue or double-sided tape



@editbyemily

**TIP** - You could make larger fans and hang them together and position along a wall or hung up in your window to make your home look and feel extra festive this season.



**Step 1:** Take a strip of wrapping paper, a 10 x 30cm piece works well. Fold over one short end by about 1cm, then turn over and fold again, keep concertining along the whole strip of paper right the way to the end.



**Step 2:** With the entire strip concertinaed, fold it in half to find the center. Tie a piece of twine to the center with a double knot.



**Step 3:** Round off the two ends of the strip by cutting off the corners to give a scalloped shape to the whole fan.



**Step 4:** Apply some glue (or a strip of double-sided tape) along one side. Fold the entire strip in half so the two sides get glued together. Hold for a few seconds to adhere. This will create half your fan.



**Step 5:** Splay out the fan with your fingers. Then, making sure the lengths of twine are at the back, do the same on the opposite side, gluing the two edges together. This will complete your fan.



**Step 6:** Use the twine to secure your fan to the top of a present. If the twine is too short simply use some glue or folded over tape.

Image credit: Emily Dawe @editbyemily

# HAZELNUT TRIFLES

by Rachel Scott @FoodNerd4Life

Get into the festive spirit with these delicious individual Trifles! Made with a chocolate sponge, hazelnut spread filling, chocolate and hazelnut mousse and finished with a Guylian Sea Shell chocolate, these Trifles are likely to become a new favourite - whatever the festive occasion.

## INGREDIENTS

Makes 6 Individual Trifles

### For the chocolate sponge

- 35g self-raising flour
- 20g cocoa powder
- 2 free range eggs (large)
- 50g caster sugar
- 100g hazelnut spread

### For the chocolate hazelnut crème pâtissière

- 200ml whole milk
- 100ml double cream
- 2 large free-range egg yolks
- 2 tbsp cornflour
- 60g caster sugar
- 50g hazelnut spread

### For the chocolate hazelnut mousse

- Half of the crème pâtissière
- 150ml double cream

### For Decorating

- 100ml double cream, lightly whipped
- 20g cocoa powder

### For the Finishing Touch

- 6 x Guylian Sea Shell chocolates (to decorate)

## METHOD

1. Heat the oven to 190C/170C fan/gas 5. Line a shallow tin (15cmx23cm) with parchment paper. Set aside.

### For the sponge

1. Whisk the egg and sugar with a hand whisk for 5 minutes (set a timer!) until thick and creamy. Sift the flour and cocoa powder over the egg mixture, fold in the flour/cocoa gently until evenly mixed. Pour into the tin and gently shake to level. Bake for 15 minutes until firm to the touch.
2. Meanwhile, lay a piece of parchment on a clean tea towel. When the sponge is cooked, turn it out onto the prepared paper, removing the paper from the tin. Using the new parchment and towel, roll up the sponge tightly, starting on one of the short sides. Leave wrapped up in the towel to cool completely and set aside.
3. When completely cooled, gently unroll and spread the hazelnut spread over the sponge and reroll up. Wrap tightly in cling film and place into the freezer until ready to assemble as this will help you to slice the sponge neatly.

### For the crème pâtissière

1. In a saucepan, pour in the milk and double cream, heat until simmering, then remove from the heat. Meanwhile, whisk the egg yolk with the sugar and cornflour until smooth. Pour over the milk mixture and whisk together, before pouring back into the saucepan. Over low heat, cook the mixture until it thickens to a thick custard consistency. Remove from the heat and add in the hazelnut spread, stir until the chocolate has melted in completely. Pour into a bowl and cover the surface with cling film to stop a skin from forming. Leave to cool before transferring it to the fridge.



Image credit: Rachel Scott @FoodNerd4Life

### For the hazelnut mousse

When the crème pâtissière has chilled completely, make the mousse. Whisk the double cream to firm peaks and fold in half of the chilled crème pâtissière and chill again until assembling.

### To assemble

Whip the cream to soft peaks and transfer it to a piping bag. Slice the sponge roll in 1cm slices, arrange around each glass and one slice in the bottom. Tuck the slices in, making sure the swirls are visible. Fill the middle of the sponge ring with the crème pâtissière to the top of the sponge edge. Spoon over the mousse, spread to an even layer. Pipe small cream dots over the mousse, you can make them bigger cream dots if you like more cream.

### For the Finishing Touch

Dust with cocoa powder. Add a Guylian Sea Shell chocolate to each trifle.



@FoodNerd4Life

# FESTIVE FINISHING TOUCHES TIPS

Fritha Quinn @tigerlillyquinn shares how she likes to put a festive spin and Finishing Touch on her Christmas preparations

## Tip 1

Choose a candle to burn with a rich festive scent. I love burning my winter spice candle whilst getting the home ready. Smokey scents are perfect for this too.

## Tip 2

String lights can do wonders to transforming a room and give it that extra twinkly something.

## Tip 3

Make the task of festive gift wrapping more enjoyable by having your favourite snack - Guylian Sea Shells in my case - on hand.

## Tip 4

Decorating shelves with little details. A bauble here or there can add that extra something without going overboard.

## Tip 5

Bake lots of festive treats! This is the perfect time of year for indulging and not only will your tummy be happy, your home will smell wonderful!



@tigerlillyquinn



# TOASTED HAZELNUT & CARAMEL CHOUX WREATH

by Rachel Phipps @missrachelhipps

This easy-to-make festive wreath is flavoured with toasted hazelnuts, caramel and chocolate, to make an impressive centrepiece at any festive gathering.

## INGREDIENTS

Serves 6

### For the Choux Buns

- 150ml semi skimmed milk, plus extra for thinning
- 50g butter (unsalted)
- Pinch of sea salt
- 80g plain (all purpose) flour
- 2 eggs (large)
- 200ml whipping cream
- 1 tap icing (confectioners) sugar
- 1 1/2 tbsp hazelnut liqueur

### For the Choux Wreath

- large handful blanched hazelnuts
- 100g white caster sugar (granulated)

### For the Finishing Touch

- Gylilian Sea Shell chocolates

## METHOD

1. Pre-heat the oven to 180C/160C fan/Gas 4 degrees. Spread the hazelnuts out across a baking tray with a lipped edge and toast them for roughly 8 minutes until they are just golden. Remove from the oven to cool.
2. Meanwhile, in a medium, heavy bottomed saucepan bring the milk, butter and salt to the boil over a high heat, stirring until all the butter is dissolved. Remove from the heat.
3. Stir in the flour - don't worry if it looks a bit of a mess - and return to a medium low heat. Beat vigorously for 3 minutes until the flour has cooked and the mixture is steaming. Again, remove from the heat.
4. Gently beat the eggs. Once the mixture has cooled enough so that it no longer steams, gradually beat in the egg until you have a smooth mixture. You want it to be just stiffer than the dropping consistency of a cake batter: add too much liquid and your choux won't rise; if you need to, add a little more milk. If you happen to have egg whites in the fridge, use them instead and you'll get a crisper choux.
5. Scrape the dough into a disposable piping bag and cut a cm off the end. Pipe 18 rounds onto two baking trays lined with baking parchment about 2/3 of the size you wish for the final choux to be, keeping space around them to allow them to grow without sticking together.
6. With a wet finger, gently flatten the peaks of the choux.

7. Bake in the oven for at least 15 minutes. The buns should have grown, puffed and turned golden. The longer you can keep them in the oven the better, but don't let them burn!
8. The moment you remove the buns from the oven use a cake tester off the end of a barbecue skewer to poke a discreet hole in each bun to let the hot air escape and to prevent soggy choux.

### For the filling

1. While the buns are cooling, using a handheld mixer add the sugar to the cream and beat until it just holds its shape. Add the hazelnut liquor and beat until it has thickened just enough to pipe into the choux.
2. Scrape the cream into another disposable piping bag and cut a 1/2 cm hole in the end. Carefully, poke the end into the hole you made in each bun and carefully filling them with cream, making sure you don't fill them with so much cream delicate patches split. Set aside.

### For the caramel

Place the sugar in the bottom of a medium saucepan in an even layer and set over a medium heat. Leave, untouched until the sugar has melted into a golden caramel. Meanwhile, roughly chop the nuts.

### For the wreath

1. Work out your wreath on a piece of baking parchment: from here it will be easier to transfer onto a serving plate or platter. You want to create a ring of the bigger, flatter choux with just over a centimetre of space between each, where you can balance the rest of the smaller, prettier choux over each gap.
2. Being very careful of the hot sugar, carefully dip the base of each of the top choux and use it to stick each bun in place.
3. Using a fork, drizzle the remaining caramel over the wreath, scattering the nuts over the molten sugar carefully so that they stick before the sugar solidifies. Don't worry about things looking messy, the uneven drizzles are actually what makes it look impressive!

### For the Finishing Touch

Decorate the gaps between each of the upper layers of choux with a Gylilian Sea Shell chocolate and serve immediately.



@missrachelhipps



Image credit: Rachel Phipps @missrachelhipps

Image credit: Catrin Komor @fwdge

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We hope that our latest recipe collection inspires you to try your hand at making some of these scrumptious recipes, which are certain to be cherished for years to come to make your festive occasions all the more memorable and delicious.

Please share your festive images with us on Instagram **@Guylian\_UK**.