

Island snowmen with Picandou

Informations

Preparation : **20 min.**



Ingredients

- 8 Picandou
- 30 g grated coconut
- 4 "Sarmet du Médoc" chocolate twigs
- Mini chocolate balls
- Coloured sugar pastes

Preparation steps

1. Using the cheese, form balls of different sizes in the palm of your hands to make the head and body of the snowmen.
2. Coat the balls in the grated coconut.
3. Place a small ball on top of a larger one to make a snowman.
4. Then stick in the chocolate twigs to make the arms.
5. Use the sugar paste to create whatever decorative elements you like: bonnet, scarf, nose, buttons, hat, etc.

6. Decorate your snowmen with mini chocolate balls and sugar paste decorations.

? **Tips and Ideas:** Make a salted version with grated cheese and vegetable pieces for decoration.



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