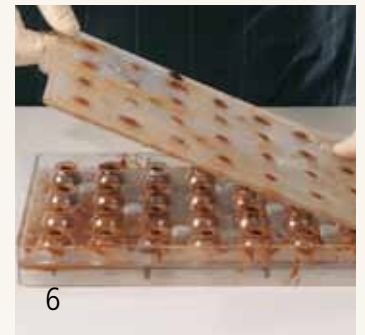
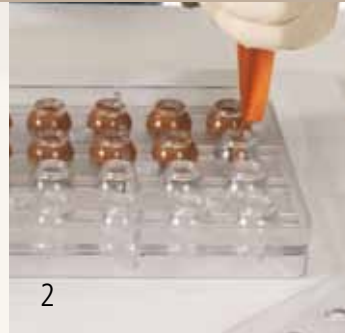
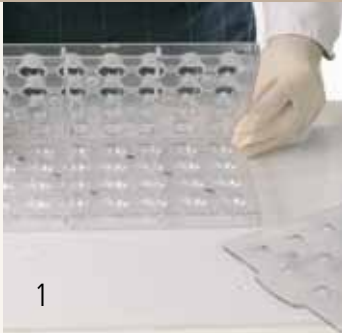




HOW TO USE



- 1- Combine the two parts of the mould;
- 2- Fill the alveoli with chocolate using a pastry bag;
- 3- Insert the perforated plate;
- 4- Empty the chocolate into the Meltinchoc to create the outer layer of the praline;
- 5- With the help of a spatula remove the chocolate in excess;
- 6- Remove the perforated plate before the chocolate crystallizes;
- 7- Open the mould to remove the pralines.

DISTRIBUTED BY

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