This is my character. As I said before, she's 16 years old, name is 'J', the first initial from my name 'J. Sung'. As you can see, I'll have to be careful and make sure she's okay before I rub the pencil lines out.

I need to find a way to make a filling which tastes like green tea.

Hello! My name is J, and this book is something I made just for YOU! Please take good care of it, and ENJOY IT!

Fondant Chocolate

Ingredients
- 2 eggs
- 20g flour
- 40g black sugar
- 140g dark chocolate
- 60g unsalted butter
- 2 whole almonds
- 1 chocolate sauce
- Decorations: sugar powder, side dish: ice cream scoops

Procedure
1. Melt the Butter and Chocolate
2. Whisk the egg, and slowly add the sugar
3. Put in 'J' in to 2', and the flour
4. Fill in about 60% of the baking cup, and bake for 15mins in a 190°C preheated oven.
5. Sprinkle sugar powder on top.
The reason the process is marked as Nov.13 is because I did it over midnight. But since I am not asleep yet, I counted today's making as Nov.12.

Warming the cream...
Mix the cream and chocolate...
Melt the chocolate...
Be careful not to let any water/liquid go inside!!

Chocolate cups & packages
Sticks
Baking sheets
Spectula
Mould
Piping bag
Melting bowl
Ring dipping fork & 3 line dipping fork
Measuring cup
Measuring scale
Piping bag & needles
Decoration
Sliced almonds
Green tea powder
Green tea
Milk & Dark coverture