

# Holiday Sweets from Brooklyn's Ebb & Flow

*December 3, 2020, 1:34.00 pm ET*

Master chocolatier and pastry Chef Christophe Toury is debuting some festive holiday treats at Brooklyn Heights patisserie [Ebb & Flow](#), perfect for the indulgent season.



**Buche De Noel (\$42):** A traditional Christmas “log cake”, Chef Toury has developed two unique flavors this year inspired by winter flavors: Caramel Dark Chocolate (silky caramel crèmeux base, 64% dark chocolate mousse, chocolate dacquoise), or Hazelnut Milk Chocolate (38% milk chocolate base, 64% dark chocolate mousse coating a dark chocolate crèmeux, crunchy hazelnut dacquoise).



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If you're still in pie mode, Chef Tourey is also offering a few signatures pies, including French Apple Crumb and Pecan Pies (\$32 ea, 8") as well as a Gallic Lemon Meringue Tart (\$28, 8"), because what's better than winter citrus?



Photos: Ebb & Flow

And for procrastinators in need of last-minute local gift ideas, Ebb & Flow's [gift options](#) include stocking stuffers like Bespoke Chocolate Bars, Macaron Boxes, Gourmet Hot Chocolate Mix, Wine+Chocolate Pairing Bundles, and more.

All items are available for pre-order via phone at 718-618-9775, [info@ebbandflowbrooklyn.com](mailto:info@ebbandflowbrooklyn.com), or online via [Toast Tab](#). In-store pickup only, deadline for pre-order is December 22nd by 6pm.