



PECAN AND CARAMEL EASTER EGG

CHOCOLATE SHELL

INGREDIENTS

SINFONIA CARAMEL ORO

To Taste

PREPARATION

- Temper the SINFONIA CARAMEL ORO at 28.5°C
- Fill the polycarbonate molds of two half eggs with the tempered chocolate and immediately pour out the excess chocolate.
- Let it crystallize at a temperature of around 15°C, leaving the molds turned upside down to allow the excess chocolate to drain well.
- After about 2 minutes, check that the chocolate is partially crystallised and therefore has a "plastic" consistency.
- Smooth the edges of the eggs well with a spatula, eliminating the excess chocolate.
- let it crystallize.

PECAN AND CARAMEL FILLING

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

CARAMELIZED PECAN PIECES

To Taste

g

PREPARATION

- Remove the eggs from the polycarbonate molds
- Melt the CHOCOSMART CARAMEL CRUMBLE in the microwave at 35°C
- let it cool down to 26/28°C.
- Pour the melted filling at a temperature of 26-28°C inside the eggs so that a not excessive layer of filling forms over the entire internal surface.
- Drain the excess product on a rack with baking paper.

-Before the CHOCOSMART CARAMEL CRUMBLE crystallizes, adhere the CARAMELIZED PECAN PIECES.

-Leave to completely crystallize for a few minutes in the refrigerator.

VELVET EFFECT

INGREDIENTS

SINFONIA CARAMEL ORO

g 100

BURRO DI CACAO

g 100

PREPARATION

-Join the two half shells as usual, heating the edges slightly and making them adhere well to each other.

-Go and attach the egg to a base of SYNFONIA CARAMEL ORO.

-Make holes in the egg as desired with heated pastry cutters.

-Prepare the spray mass with SINFONIA CARAMEL ORO and COCOA BUTTER melted at 45°C

-Bring the mass to 30°C and spray the entire egg from fridge.

FINAL COMPOSITION

Once the egg has been sprayed, attach the **BUNNY** and the **TUERNOSOL DOBLA**

RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF