PECAN AND CARAMEL EASTER EGG



CHOCOLATE SHELL

OHOODERIE WIEDE		
INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO	To Taste	-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		PREPARATION
CHOCOSMART CARAMEL CRUMBLE	To Taste	-Remove the eggs from the polycarbonate molds
CARAMELIZED PECAN PIECES	g	-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 CIOCCOLATO CARAMEL ORO
BURRO DI CACAO

FINAL COMPOSITION

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



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF

PREPARATION

g 100

g 100

-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.

