

CHOCOLATE EASTER EGG WITH PISTACHIO FILLING

Intermediate level

CHOCOLATE EGGS WITH DOUBLE FILLING

CHOCOLATE SHELL

SINFONIA CIOCCOLATO FONDENTE 56%	qb	Fill two half-egg silicone mould with the tempered chocolate. Tap the moulds onto the work surface and tint over the tempering machine immediately after to pour the chocolate in excess. Let crystallize at about 15°C upside down, in order to well drain the chocolate in excess.

PISTACHIO FILLING

CHOCOSMART CIOCCOLATO BIANCO	1000g	Combine the two ingredients and use the mixture at 28-30°C.
PRALIN DELICRISP PISTACHE	100g	

FINAL COMPOSITION

Use a spatula to clean the edge of the moulds and fill the chocolate shells with the pistachio filling.
Swing the moulds in a circle in order to create a even thin layer of pistachio filling onto the whole inside, then let crystallize again.
In the same way, create a second thin inner shell of chocolate and let crystallize at 15°C.
Remove from mould, then slightly heat the edges of two halves, then carefully bring the two haves together and make them stick well to form a single chocolate egg.

irca GROUP
Extraordinary made simple.