



PECAN AND CARAMEL EASTER EGG

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

SINFONIA CARAMEL ORO

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

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

BURRO DI CACAO

PREPARATION

- 100g -Join the two half shells as usual, heating the edges slightly and making
- 100g them adhere well to each other.
- Go and attach the egg to a base of SYNFFONIA 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**