



PECAN AND CARAMEL EASTER EGG

👤 Intermediate level



RECIPE CREATED BY:

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CHOCOLATE SHELL

SINFONIA CARAMEL ORO

- qb
- 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

CHOCOSMART CARAMEL CRUMBLE
CARAMELIZED PECAN PIECES

- qb
- 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

SINFONIA CARAMEL ORO
BURRO DI CACAO

- 100g
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- 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 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**



Extraordinary
made simple.