

PECAN AND CARAMEL EASTER EGG

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

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	100g	-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.
BURRO DI CACAO	100g	

FINAL COMPOSITION

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