



# CRUMBLE EASTER EGGS

chef Advanced level

4 types of Easter eggs filled with a soft but crunchy filling

## Matt outer shirts

### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

SINFONIA CIOCCOLATO LATTE 38%

SINFONIA CIOCCOLATO FONDENTE 68%

RENO CONCERTO LACTEE CARAMEL

### PREPARATION

- qb Prepare different egg shirts using tempered chocolate.
- qb Fill the polycarbonate molds with two half eggs and immediately pour the excess chocolate into the tempering machine.
- qb Crystallize at a temperature of about 15 °C, leaving the moulds turned upside down to drain the excess chocolate well.

After about 2 minutes check that the chocolate is partially crystallized and therefore has a "plastic" consistency.

Shave the edges of the eggs well with a spatula eliminating the excess chocolate.

## Crumble filling

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### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE  
GRANELLA DI NOCCIOLA  
CHOCOSMART CIOCCOLATO BIANCO  
GRANELLA DI BISCOTTO  
CHOCOSMART CARAMEL CRUMBLE  
CHOCOSMART CIOCCOLATO  
DELICRISP

### PREPARATION

1kg Prepare the various fillings by melting the various CHOCOSMART in the  
100g microwave at 35 °C, then add the crunchy part, mixing gently.  
1kg Pour the melted filling at a temperature of 28-30 °C and rotate the mould  
100g repeatedly so that a not excessive layer of filling is formed over the entire  
1kg internal surface.  
1kg Drain the excess product on a grid with parchment paper.  
1kg Allow to crystallize and wait for the eggs to come off the moulds.  
100g Unmold and join the two half shells as usual by slightly heating the edges  
and making them adhere well to each other.  
To achieve the matte striped effect you need to put the eggs in the  
refrigerator for 1 hour and then scrape them with a nozzle.

## Shiny drop in relief

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### PREPARATION

qb To make the external embossed shiny drop:  
qb - pour a small amount of tempered chocolate into the centre of the same  
qb mould that has just been used  
qb - immediately put the eggs into the moulds again and let them adhere well.  
- wait for complete crystallization and remove them from the mould again.