



## CRUMBLE EASTER EGGS

### 4 TYPES OF EASTER EGGS FILLED WITH A SOFT BUT CRUNCHY FILLING

DIFFICULTY LEVEL



#### MATT OUTER SHIRTS

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO - 1ST EGG

SINFONIA CIOCCOLATO LATTE 38% - 2ND EGG

SINFONIA CIOCCOLATO FONDENTE 68% - 3RD EGG

RENO CONCERTO LACTEE CARAMEL - 4TH EGG

To Taste

To Taste

To Taste

To Taste

##### PREPARATION

Prepare different egg shirts using tempered chocolate.

Fill the polycarbonate molds with two half eggs and immediately pour the excess chocolate into the tempering machine.

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

##### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - 1ST EGG FILLING

GRANELLA DI NOCCIOLA - 1ST EGG CRUMBLE FILLING

CHOCOSMART CIOCCOLATO BIANCO - 2ND EGG FILLING

GRANELLA DI BISCOTTO - 2ND EGG CRUMBLE FILLING

CHOCOSMART CARAMEL CRUMBLE - 3RD EGG CRUMBLE FILLING

CHOCOSMART CIOCCOLATO - 4TH EGG FILLING

DELICRISP - 4TH EGG CRUMBLE FILLING

Kg 1

g 100

Kg 1

g 100

Kg 1

Kg 1

g 100

##### PREPARATION

Prepare the various fillings by melting the various CHOCOSMART in the microwave at 35 °C, then add the crunchy part, mixing gently.

Pour the melted filling at a temperature of 28-30 °C and rotate the mould repeatedly so that a not excessive layer of filling is formed over the entire internal surface.

Drain the excess product on a grid with parchment paper.

Allow to crystallize and wait for the eggs to come off the moulds.

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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### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - FOR THE 1ST EGG

SINFONIA CIOCCOLATO BIANCO - FOR THE 2ND EGG

RENO CONCERTO LACTEE CARAMEL - FOR THE 3RD EGG

SINFONIA CIOCCOLATO FONDENTE 68% - FOR THE 4TH EGG

To Taste

To Taste

To Taste

To Taste

### PREPARATION

To make the external embossed shiny drop:

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