



## EASTER FLOWER POT

### WHITE CHOCOLATE VANILLA SINGLE-PORTION WITH MANGO CURD CENTER IN A CHOCOLATE-MADE POT

DIFFICULTY LEVEL



#### BROWNIE

##### INGREDIENTS

IRCA BROWNIES CHOC  
EGGS  
OLIVE OIL

g 200  
g 60  
g 20

##### PREPARATION

Melt butter, then mix all ingredients together in a planetary mixer with a whisk until well combined (2-3 minutes).  
Bake in a 5mm high frame at 170°C for 18-20 minutes.  
Let cool, then cut into small rounds using ring cutters.

#### WHITE CHOCOLATE VANILLA MOUSSE

##### INGREDIENTS

LIQUID CREAM  
WATER  
LILLY CIOCCOLATO BIANCO  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 500  
g 150  
g 100  
g 5

##### PREPARATION

Combine all ingredients together in a planetary mixer and whip them at medium speed for 4-5 minutes.  
Pour the mousse in a pastry bag.

## WHITE CHOCOLATE CRUMBLE

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO  
OATS  
HONEY

g 100  
g 50  
g 20

### PREPARATION

Warm honey to 30°C, stir in oats and then spread on a parchment paper lined baking tray.  
Cook at 90°C for 1 hour.  
Allow to cool, then transfer to a mixing bowl.  
Melt chocolate. Then, while stirring continuously, pour melted chocolate in a stream onto the oats.

## SHORTBREAD STICK

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### INGREDIENTS

TOP FROLLA  
SOFTENED BUTTER  
EGGS

g 500  
g 200  
g 50

### PREPARATION

In a planetary mixer with the paddle attachment, beat all the ingredients together until they are well combined.  
Refrigerate for at least 1 hour before rolling out to 3-4mm and cutting into some sticks.  
Bake at 160°C for 12 minutes, conventional mode.

## TROPICAL FRUITS FILLING

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### INGREDIENTS

JOYTOPPING TROPICAL

g 20

### PREPARATION

Use JOYTOPPING TROPICALE (tropical) as a filling, as described below in the final composition step.

## FINAL COMPOSITION

Pierce a small hole into the top of a DOBLA SHIMMER EGG and fill it with the JOYTOPPING TROPICALE (tropical).

Place a disc of brownie in the bottom of the DOBLA FLOWER POT, then half-fill it with the white chocolate vanilla mousse.

Press the filled egg into the center of the mousse and fill the rest of the pot with more white chocolate vanilla mousse.

Sprinkle with the white chocolate crumble and finish by placing the shortbread stick and a DOBLA SHIMMER EGG on the top of the dessert.