



CRUMBLE EASTER EGGS

👤 Advanced level

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

MATT OUTER SHIRTS

SINFONIA CIOCCOLATO BIANCO

SINFONIA CIOCCOLATO LATTE 38%

SINFONIA CIOCCOLATO FONDENTE
68%

RENO CONCERTO LACTEE CARAMEL

- 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.
- qb After about 2 minutes check that the chocolate is partially crystallized and therefore has a "plastic" consistency.
- qb Shave the edges of the eggs well with a spatula eliminating the excess chocolate.

CRUMBLE FILLING

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

1kg
100g
1kg
100g
1kg
1kg
100g

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

SINFONIA CIOCCOLATO LATTE 38%
SINFONIA CIOCCOLATO BIANCO
RENO CONCERTO LACTEE CARAMEL
SINFONIA CIOCCOLATO FONDENTE
68%

qb
qb
qb
qb

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.



Extraordinary
made simple.