Filled Chocolate Egg

RECIPE BY PETER REMMELZWAAL

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RECIPE STEP BY STEP

COMPOSITION

METHOD

- Chocolate eggIn
- Milk chocolate almond gianduja
- Crispy Crunchies

1 CHOCOLATE EGG

INGREDIENTS

- Baking paper + plastic sheets
- Easter egg chocolate mold 88mm
- Skewer
- Flexipan chocolate mold
- Illustration of an Easter bunny's head
- Round cookie cutters

METHOD

- Intense 35 Belgian milk couverture chocolate
- Emotion 58 Belgian dark couverture chocolate
- Crispy crunchies
- Deodorized Cocoa butter

1. - Heat the Intense 35 Belgian milk couverture chocolate to the correct temperature for processing.
   - Use the piping bag to apply a layer of Intense 35 Belgian milk couverture chocolate into a flexipan chocolate mould.
   - Tip: Of course, you can also use different shapes.
2. - After the hardening, remove the chocolate shapes from the mat.
   - Place the chocolate shapes on a baking tray covered with paper.
   - Create a velvety effect on the chocolate surface using an airbrush and a 50/50 mix of milk chocolate and cocoa butter.
3. - Blow some gold sparkle over the velvet-sprayed moulds.
4. - Heat the Emotion 58 Belgian dark couverture chocolate to the correct temperature for processing.
   - Fill the Easter egg mould with dark chocolate. (88 mm Easter egg mould size)
   - Empty the mould.
   - Level the mould with a scraper.
5. - Using a skewer, make a zigzag line slightly higher than half way up the chocolate egg.
   - Place the mould in the refrigerator for several minutes and then remove the chocolate eggs from the mould.
6. - Briefly melt the edges of two chocolate egg halves on a hot plate, or on the bottom of a hot pan, and stick them together immediately.
7. - Powder the chocolate eggs with gold sparkles, using a brush.
8. - Use a little bit of Intense 35 Belgian milk couverture chocolate to stick the golden chocolate egg on the moulded chocolate.

2 IN MILK CHOCOLATE ALMOND GIANDUJA

INGREDIENTS

- 250 g dark burnished almonds
- 300 g Intense 35 Belgian milk couverture chocolate
- 25 g nut oil
- 25 g full-cream butter
- 1 g salt

METHOD

1. Place the burnished almonds in a food processor and chop in fine pieces.
2. Add the Intense 35 Belgian milk couverture chocolate dots and chop finely together with the almonds.
3. Depending on the amount of fat in the almond, you can optionally add nut oil.

10. - Once you have an oily paste, you can add the butter.
    - Use a kitchen cutter to further chop the mass into a nice smooth gianduja.
11. - Fill half of the chocolate egg with the chocolate almond gianduja.

3 CRISPY CRUNCHIES

INGREDIENTS

- 150 g Crispy crunchies
- 200 g Emotion 58 Belgian dark couverture chocolate

METHOD

1. Heat the chocolate to the correct temperature for processing.
2. Mix the Emotion 58 Belgian dark couverture chocolate with the Crispy crunchies and break into large pieces on a baking tray with paper.
3. Apply a layer of Crispy crunchies on the chocolate almond gianduja after the chocolate has hardened.

13.
- Heat the Intense 35 Belgian milk couverture chocolate to the correct processing temperature.
- Spread the chocolate up to 3 mm thick with a glazing knife.
- Using the skewer, make an incision along the Easter bunny's head.
- Tip: if you want to produce a large quantity, it is easier to make a cutter of the image with an iron band.

14.
- Create the parts that make the Easter bunny's face using modelling chocolate.
- Tip: marzipan is also a good option.
- The eyes are made of white chocolate. Another possibility is to make the eyes with modelling chocolate or marzipan.

15.
- Stick the chocolate parts, such as ears, eyes, nose and teeth, on the chocolate Easter bunny step by step, using Emotion 58 Belgian dark couverture chocolate.
- Garnish the eyebrows and mouth contouring with Emotion 58 Belgian dark couverture chocolate.

16.
- Make the Easter bunny's hands from little balls of modelling chocolate.
- Stick them on the edge of the chocolate egg.

17.
- Stick the Easter Bunny faces on the chocolate egg with Emotion 58 Belgian dark couverture chocolate.

18.
- The Easter Bunny in a filled chocolate egg is ready to be presented!