Easter eggs

RECIPE BY PETER REMMELZWAAL

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RECIPE STEP BY STEP

1 Bergamot ganache

INGREDIENTS

- 30 gr Cream 35%
- 45 gr Glucose
- 60 gr Bergamot juice (puree)
- 210 gr White chocolate Obsession 30%, Veliche
- 45 gr Butter

METHOD

Mold: CW1891 small eggs

Mold: CW1317 medium eggs

Chocolate used for molding: White chocolate Obsession 30%

1. Heat up the cream, bergamot juice and glucose until the temperature reaches 45-50°c.
2. Melt the white chocolate until a temperature of 40°c.
3. Add the warm cream mixture to the melted chocolate in three parts and mix until smooth.
4. Finally add the soft butter and blend the mixture with a (hand-held) blender very shortly until well combined.
5. Use at a temperature of 26c.

TIP: You can add also the zest of the bergamot skin for extra flavor in the ganache! Up to you if you want to sieve it out after boiling with the cream or not.

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Pistachio paste

INGREDIENTS

- 125 g Pistachio nuts
- 105 g Sugar
- 35 g Water
- 1 g Sea salt

METHOD

1. Boil the sugar, water, and salt.
2. Add the pistachio nuts and caramelized the nuts.
3. After caramelizing, place the nuts on a silicon mat and let cool down.
4. Turn the nuts in a food processor (or grinder) into a smooth paste.

3 Pistachio praline

INGREDIENTS

- 200 gr Pistachio paste (see previous recipe)
- 60 gr Crispy crunchy Veliche
- 1 gr Salt
- 90 gr White chocolate Obsession 30%, Veliche
- 14 gr Cacao butter, Veliche

METHOD

1. Melt the chocolate to 45 °C.
2. Mix the melted chocolate with the pistachio paste, melted cocoa butter and salt.
3. Add the Crispy Crunchies, blended into fine pieces.
4. Temper the praline by cooling it to 28 °C and use immediately.

Assembly

METHOD

1. Using a brush, spatter small drops of tempered brown cocoa butter inside the moulds.
2. Spray tempered cocoa butter at 26–28 °C into the moulds: green on one side, followed by a touch of yellow.
3. Mould a thin shell with tempered Obsession 30 % white chocolate.
4. Once crystallised, fill one half with bergamot ganache and the other half with pistachio praline, as shown in the photographs.