Easter egg showpiece

RECIPE BY JEROEN GOOSSENS

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RECIPE STEP BY STEP

1 Construction of Easter egg showpiece

METHOD

This recipe consists of 10 components:

1. Butterfly of Veliche Dark chocolate Sensation 72%, Veliche White chocolate Obsession 30% and orange Veliche cocoa butter
2. Easter egg of Veliche Dark chocolate Emotion 58%
3. Sugar Flower (flowerpaste)
4. Curls of green chocolate: Veliche White chocolate Obsession 30% + green food coloring
5. Leaves of green chocolate: Veliche White chocolate Obsession 30% + green food coloring
6. Dark chocolate cone: Veliche Dark chocolate Emotion 58%
7. Easter eggs of white chocolate: Veliche White chocolate Obsession 30% + black cocoa butter filled with mixture of Euphoria caramel, Veliche Hazelnut Praline
8. Ground green chocolate: Veliche White chocolate Obsession 30% + green food coloring
9. Striped green chocolate: Veliche White chocolate Obsession 30% + green food coloring
10. Veliche Milk chocolate Inspiration 32%

1. Garnish butterfly with dark chocolate and pour colored and white chocolate and release onto hard plastic. Place between two trays and pipe a body and two spikes on top.
2. Mold egg shape: 14 cm diameter twice, cool, dissolve and lightly color with gold powder and drill a hole 2 cm in diameter at the bottom.
3. Flower: make by pressing flowerpaste into mold and coloring using AirBrush
4. Curls: roll or spray on baking paper
5. Leaves: make using hard corrugated plastic and spray on. Place in round tunnel of 30 cm diameter cool and unload.
6. Cone: mold 2 times in plastic champagne glass, cool and unload
7. Easter egg: mold and fill with the indicated mixture of chocolate and praline.
8. Grass: grind chocolate with coloring in magimix
9. Stripes: with the help of decalcer spray green chocolate and with a small knife apply dots and put around the bottom (No. 10) Cool and unload.

10. Bottom: pour chocolate in ring of 12 cm diameter and immediately sprinkle over with grass (nr8) and place cone