



# The Caramel Egg

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## Recipe step by step

### Composition

#### PROCESS

1. Soft Caramel Milk Chocolate
2. Hard Caramel Cocoa
3. Chocolate Shell

### Soft Caramel Milk Chocolate

#### INGREDIENTS

Glucose Syrup 40 g

Sugar 200 g

Fresh Cream 35% 280 g

Sugar 200 g

Salt 1 g

Baking Soda 1 g

Milk Intense 35% VELICHE 200 g

Butter 100 g

#### PROCESS

Caramelize the glucose with first part of sugar. In same time warm up other ingredients, except chocolate and

butter, and stop the caramelization with this warm preparation. Cook at 114°C, then add chocolate and butter and cook again at 118°C. Pour 20 g per half-sphere silicon mold Ø4cm, and let colling down covered with plastic film.

## Hard Caramel Cocoa

### INGREDIENTS

Glucose Syrup 150 g

Sugar 800 g

Isomald LEMAN DECORATIONS 200 g

Cream of Tartar 4 g

Salt 4 g

Water 250 g

Cocoa Powder VELICHE 4 g

### PROCESS

Cook all ingredients except cocoa powder to 170°C, then add cocoa powder and cook to 175°C. Pour in silicon container to stop the cooking. Use at 150°C. You can warm up using micro-wave gently.

## Chocolate Shell

### INGREDIENTS

Caramel Euphoria 31% VELICHE 1000 g

Cocoa Butter VELICHE 100 g

White Obsession 30% VELICHE 40 g

Powder Black Color LEMAN DECORATIONS SQ

Silver powder color LEMAN DECORATIONS SQ

#### **PROCESS**

Melt and temper the caramel chocolate. Mold a thin layer into egg mold h63mm CW2005. Warm up the cocoa butter at 60°C, and pour on white chocolate, at 30°C spray inside the egg in chocolate to make a white color inside. Mix black color with silver color and stamp "2 BE CHOCOLATE" on eggshell. Stick 2 parts to make eggs.

## Montage

#### **PROCESS**

Keep the soft caramel in refrigerator before using. Place a drop of hard caramel on son stick paper, push the soft caramel half-sphere on top, the, pour some hard caramel at 150°C on top of the soft caramel to make the "egg white" part. Let cooling down, break the eggshell in chocolate and stick some parts to the caramel. Keep in hermetic box.