

CHERRY BOMB EASTER EGGS



COCOA BISCUIT

Whisk 140g egg yolks, 340g whole egg & 270g caster sugar. Whisk aside 220g egg with 110g of icing sugar. Combine the two mixtures and add 100g of sifted flour & 100g of cocoa powder. Spread a thin layer and bake at 220°C for 10 mn.

WHITE CHOCOLATE MOUSSE

Bring 380g of milk & 1 vanilla pod to a boil. Add 16g of soaked gelatine and mix.

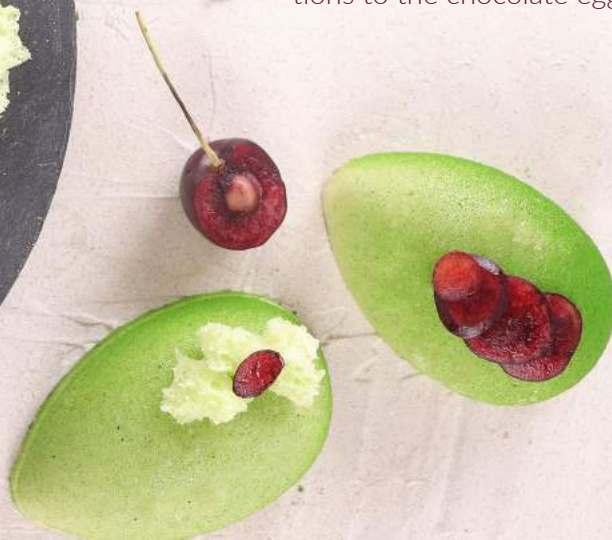
Filter and pour into 750g of **White chocolate Ivana 30%**. Mix and at 32°C add the whipped cream. Pipe in the mold.

GREEN SPONGE

Mix together with a hand blender 45g almond powder, 235g eggs, 20g flour, 85g icing sugar, 12g oil & 2 drops of green coloring. Insert the gas cartridge and cool down in the fridge for 30 min. If necessary, add a second gas cartridge. Pipe inside a muffin cup and bake in microwave oven for around 50-60 seconds. Use for decoration and plating.

ASSEMBLING

Melt **White chocolate Ivana 30%** into half an egg mold and let it set. Pipe the white chocolate mousse inside the chocolate egg. Incorporate a half sphere of frozen **Lafruta red cherry 70%** in the center. Add one more layer of white chocolate mousse and close with a layer of cocoa biscuit. Freeze and decorate the next day by spraying green cocoa butter/white chocolate for a velvety look. Use the green sponge cake to add texture and decorations to the chocolate eggs.



COMPOSITION

WHITE
CHOCOLATE
MOUSSE

LAFRUTA 70%
RED CHERRY
CENTER

COCOA
BISCUIT



FEATURED PRODUCTS



IVANA 30% WHITE COUVERTURE

FLUIDITY	COCOA	MILK	COCOA BUTTER	SUGAR
	%	%	%	%
●●●●●	(30)	(26)	(37)	(44)

Flavor Profile:

Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla, Ivana is the ideal white couverture suited for any application providing a gentle touch to any dessert.

Format: Coins (2kg bags)

Bean origins: Ghana



LAFRUTA RED CHERRY 70%

FRUIT	BAKE STABILITY	SUGAR
%	%	%
(70)	(70)	(25)

Lafruta is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings.

Format: Cans or pails

Cherry origins: France