

DLA
naturals

Create Lasting Memories

EASTER EGGS

THREE WAYS





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For the solid chocolate base,
temper **Dark chocolate El Pao 58%** and coat the Easter egg molds.
The eggs are hollow and the base is the same for all of the eggs.

VELVET EGG

After keeping the egg in the freezer for 10-15 minutes, spray a mixture of 50% cocoa butter & 50% dark chocolate at 40°C to obtain the velvet effect.

SHINY EGG

After keeping the egg in the freezer for 10-15 minutes, spray a mixture of 50% cocoa butter and 50% dark chocolate pre-crystallized. It is important to do so, if not, the shiny effect will be lost. Finish by placing small white chocolate decoration around the egg.

WRINKLED EGG

Pre-crystallize some dark chocolate, put it around the egg and quickly add cling wrap to obtain the wrinkled effect. Then, let it set completely before removing the cling wrap. Proceed to spraying a mixture of 50% cocoa butter and 50% dark chocolate pre-crystallized all around the egg. Finish by dusting gold powder around the wrinkles.

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FEATURED PRODUCT



EL PAO 58% DARK COUVERTURE

FLUIDITY	COCOA	MILK	COCOA BUTTER	SUGAR
	%	%	%	%
●●●○○	58	0	37	42

Flavor Profile:

El pao is our signature blend of different bean origins, lightly roasted, revealing natural chocolate flavors and soft floral aromas, that will compliment any creations.

Format: Coins (2kg bags)

Bean origins: Ghana, Madagascar, Ecuador