

CHERRY BLOSSOMS EGGS

CHOCOLATE SHELL

Egg Mould

Dolores 42%

Milk Chocolate Couverture

Cocoa Butter

Fat soluble; pink, white, brown
and green

50g

Desiccated Coconut
coloured pink

10g

Hazelnut Oil

80g

Dolores 42%

Milk Chocolate Couverture

Make coloured cocoa butter by emulsifying melted cocoa butter and fat soluble colours. Temper the cocoa butter and using a brush paint cherry blossoms onto the moulds. Lastly colour the surface with white+pink colour. Air brush is recommended. Temper Chocolate and mould the eggs. Leave for 20 minutes at 16-18°C to crystallise. Demould.

Combine melted chocolate, coconut and Hazelnut paste. Add oil. Mix in Palette Feulletine. Spread the mix onto silicon mat in small cake rings. Freeze until needed. Use leftovers of coconut to sprinkle on top of the disc.

ASSEMBLING

Assemble the egg using heat gun and scraper/ warm tray. Help with cooling spray if necessary. Set it up right and using tempered chocolate attach to hazelnut disc.

CHOCOLATE STAND

160g

Hazelnut Paste 50/50

100g

Palette Feulletine



FEATURED PRODUCTS



Dolores 42%
Milk Chocolate
Couverture



Hazelnut
Paste 50/50