DLA
naturals

SURPRISE EASTER EGG

INGREDIENTS:
Egg Mould
El Pao 58% Dark Chocolate Couverture
Cocoa Butter
Fat soluble black colour
Gold Shimmer
98% Alcohol

METHOD:
Make the gold colour using shimmer and alcohol. This should be a paste consistency. Colour the cocoa butter (7% of colour) and temper it to 30°C. Using an airbrush, spray cocoa butter onto the mould that needs to be 18°C.

Temper the chocolate and mould the eggs. Leave for 20 minutes at 16-18°C to crystalise. Demould.

ASSEMBLING:
Fill one half of each egg with chocolate dragees and chocolate puffed rice. Assemble the egg using a heat gun and scraper warm tray. Help with cooling spray if necessary. Set it up right and using tempered chocolate add sugar crystals to the base (using cooling spray).

FEATURED PRODUCT

El Pao 58%
Dark Chocolate
Couverture