

Chocolate Egg



FOR 8 PEOPLE

PREPARATION TIME 45 MIN

CRYSTALLIZATION 30 MIN

Ingredients


500 g dark chocolate
Raspberry hearts *
Almonds
Pecan nuts

Specific utensils:
Chocolate egg mould
Thermometer
Pastry bag

Recipe

**available at La Maison du Fruit Confit.*

- 1 Arrange the inclusions in the bottom of the chocolate half-shell mould (using a pair of tongs, for example).
- 2 Temper the chocolate to obtain a nice, shiny, clean chocolate egg.
- 3 Once the chocolate has been tempered, the temperature is around 31°C. The use of a thermometer is recommended for this stage.
- 4 Pour the tempered chocolate into a piping bag.
- 5 Place a little chocolate on each of the inclusions, taking care not to displace them.
- 6 Do this in both half-eggs and leave to crystallize in a cool room at around 17°C or in the fridge.

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- 7 After 15 to 20 min, the chocolate will crystallize.
 - 8 Once all the inclusions have set, fill the half-shells with the tempered dark chocolate. Pour the chocolate into the first half-egg up to the edge. Tap the side of the mold with the handle of a spatula to release any air bubbles.
 - 9 Turn the mold several times with your hands so that the chocolate reaches the edges. Tap excess chocolate from the side of the mold into the bowl. Scrape the mold with the chocolate spatula.
 - 10 Do the same with the second half shell.
 - 11 Place the egg halves on a sheet of baking parchment and leave the chocolate to crystallize in the fridge. The chocolate will release itself from the mold if the tempering tempering.
 - 12 Once unmolded, you have two shiny half-shells.
 - 13 Place half an egg on a small bowl to keep it horizontal.
 - 14 Place the other half of the egg on a warm baking sheet to slightly melt the slice of the half-egg.
 - 15 Place the half-egg on top of the first, making the two halves together.
 - 16 Leave to crystallize at room room temperature.

