

Easter Egg



Serves: 30

Profitability:

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Ingredients:

MOULDING EQUIPMENT

1 polycarbonate egg mould, cleaned

1 ladle

1 scraper

1kg Belgian dark chocolate

CHOCOLATE MOUSSE

121g whole milk

87g sugar

58g liquid glucose

591g chocolate

734g whipped cream

MANGO MOUSSE

500g mango purée

180g granulated sugar

90g egg yolks

45g custard powder

75g cocoa butter Callebaut Mycryo

600g whipping cream, semi whipped

MANGO JELLY

250g mango purée

125g water

125g sugar

5 bronze gelatine leaves

MANGO SORBET

500ml mango purée

125ml orange juice

300ml water

140g glucose

325g sugar

MANGO COMPOTE

1 ripe mango

1 lime juice and zest

50g mango purée

Sugar to taste

HOT CHOCOLATE SAUCE

100g Belgian dark chocolate

150g whipping cream (35% fat)

Steps:

Pre-crystallise the chocolate, warm the mould slightly to 26-27°C and fill with the chocolate. Tap to remove air bubbles and then immediately turn over to remove all excess chocolate and leave a thin, even shell

Turn the mould over onto a piece of paper and set for 2 mins or until set

Turn over, clean the edges with a scraper and refrigerate to set. Release from the egg mould

CHOCOLATE MOUSSE

Boil the milk, sugar and liquid glucose. Pour over the chocolate. At 45°C, add the whipped cream

MANGO MOUSSE

Mix the sugar, egg yolks and custard powder

Bring the mango purée to the boil and pour onto the mix. Pour back into the saucepan and cook out (the same as pastry cream)

Add in the butter and allow to cool to 40°C. Fold through the cream

MANGO JELLY

Bring the water and sugar to the boil to create a syrup and dissolve the previously hydrated gelatine leaves in it. Add the mango purée and pour into a container so the jelly is 1cm thick

MANGO SORBET

Bring the water, sugar and glucose to the boil. Add in the orange juice and mango purée

Churn and freeze until needed

MANGO COMPOTE

Cut the mango into 1 cm cubes. Add the zest and juice of the lime to the mango purée. Sweeten if necessary

HOT CHOCOLATE SAUCE

Bring the cream to the boil, pour over the chocolate and let sit for 1 min

Whisk together. Pour into a jug ready to serve

HOW TO ASSEMBLE

Place the bottom ½ egg shell into the serving bowl, secure with a bit of chocolate mousse

Pipe 50g chocolate mousse into the first ½ of the egg shell

Place some cubes of brownie (pre-made) and mango jelly around the edge

Place a ball of mango sorbet in the middle and then top with some mango and passion fruit compote

Place the other ½ egg shell on top

Let your customer pour the hot chocolate sauce over the Easter egg and see it disappear