

Easter Egg



Serves: 6

Profitability:

Steps:

TO START: Prepare 6 ½ egg shells in 500g of tempered dark chocolate

CHOCOLATE CREMEUX:

- Melt chocolate over a bain marie
- Bring milk, cream and glucose to the boil, add softened gelatine
- Pour milk/cream mixture over chocolate to make a ganache, finish the emulsion with a bamix with a blade attachment
- Leave to cool

WHITE CHOCOLATE MOUSSE:

- Melt the white chocolate over a bain marie
- Make a pâte à bombe by heating sugar and water to 121°C to form a syrup, pour over whipped egg yolks and whole egg and whip until lukewarm and mousse-like
- Soften the gelatine and melt it in a microwave
- Add melted gelatine to the lukewarm pâte à bombe, fold in melted white chocolate then carefully add whipped cream

CARAMELISED WHITE CHOCOLATE:

- Place white chocolate pistoles on a clean and dry baking tray
- Place in an oven at 140°C for 20 minutes
- Leave to cool down, then crumble

PASSION FRUIT MOUSSE:

- Heat up the purée and add softened gelatine
- Make an Italian meringue with egg whites and sugar
- When the purée reaches about 30°C, add it carefully to the lukewarm Italian meringue and fold

in whipped cream

SOFT CHOCOLATE SPONGE:

- Melt butter and chocolate together
- Sieve plain flour and mix with ground almonds
- Whisk egg white by adding caster sugar a little at a time
- Mix melted chocolate with flour and ground almonds
- Fold in meringue and pipe in a buttered and floured ring, before baking at 170°C for 6 minutes

TO SERVE:

- Place some chocolate cremeux at the bottom of the egg shell, sprinkle some caramelised white chocolate crumbs all over
- Cover with white chocolate mousse. Scoop a yolk-shaped portion of passion fruit mousse and place in the centre of the white chocolate mousse
- Carefully place the filled egg on the soft chocolate sponge

Ingredients:

CHOCOLATE CREMEUX:

Milk 105g

Cream 115g

Glucose 110g

Dark chocolate 66% 190g

Gelatine 5g

WHITE CHOCOLATE MOUSSE

Caster sugar 70g

Water 25g

Egg yolks 45g

Eggs 45g whole (weighed out of shell)

White chocolate 150g

Gelatine 5g

Cream 275g

CARAMELISED WHITE CHOCOLATE:

White chocolate pistoles 200g

PASSION FRUIT MOUSSE:

Passion fruit purée 200g

Gelatine 5g

Egg whites 35g

Caster sugar 40g

Cream 150g

SOFT CHOCOLATE SPONGE:

Butter 100g

Dark chocolate 100g at least 66%

Ground almonds 45g

Plain flour 40g

Egg whites 100g

Caster sugar 100g

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