

# *easter recipe book*

# *2017*



**CHOCOVIC**  
The taste of talent



# ***the taste of talent***

Easter is one of the most significant holidays in the pastry making world. Children can enjoy chocolate turned into monas, eggs or an endless list of inventive figures.

Creativity has no limits in this season. This year we are focusing in the iconic Easter egg. You will find three different designs styled by each one of our Ambassadors.

The lollipop and white chocolate egg by Sergi Vela for the younger and adult public, an attractive and vivid design for display such as the colourful egg by Lluís Costa and the elegant Easter egg dessert by Rafa Delgado. For all tastes and occasions.

***Happy Easter!***

# easter egg

## white chocolate–raspberry–pistachio

BY RAFA DELGADO

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The sour taste of **Jaine White Chocolate from the Selváticas line** combines perfectly with raspberries, blackberries and tangerine sherbet. Desserts are also feeling festive!

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### white chocolate shell

*C.s. Jaine white Chocolate 32,3%  
10 cm egg mould.*

Heat up the chocolate and cover the mould with a very thin layer of it.

### white chocolate and lime foam

*340 gr Opal White Chocolate 30,3%  
450 gr whipped cream  
2 limes  
5 u gelatine  
240 gr egg white  
3 siphon gas cartridges*

Grate lime peels in a bowl with whipped cream. Infuse for 10 min and then strain. Heat up whipped cream again and add gelatine leaves previously hydrated in water and ice. Pour over the chocolate and mix. Add egg white and strain. Fill up the siphon and charge. Let it settle until it is completely cool.

### microwave pistachio sponge cake

*110 gr pure pistachio paste  
110 gr yolk  
110 gr sugar  
170 gr egg white  
30 gr flour  
3 siphon gas cartridges*

Blend all the ingredients. Strain and fill up the siphon. Charge with gas and let it settle. Dispense the foam in a plastic cup with a cut base, then bake in microwave for 40 seconds approximately.

### raspberry quince paste

*350 gr raspberry purée 160 gr quince compote  
10 gr raspberry liquor  
1.8 gr agar-agar  
1 ½ u gelatine*

Heat a portion of the pulp with the compote and agar-agar to boiling point. Continue boiling for 1 minute. Put in the mould. Cool off and cut in 2x2x1cm squares.

### others

*Raspberries  
Blackberries  
Tangerine sherbet*

### plating

Put a square of raspberry quince paste at the base of the egg shell. Dispense the white chocolate foam around it and sprinkle bits of pistachio sponge cake on top. Cut blackberries into a ¼ and raspberries into a ½, locate randomly along the ensemble. Put the tangerine sherbet in the middle.

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# ***nacar chocolate egg***

***with strawberry lollipop***

BY SERGI VELA



**egg**

**400 gr 30,3% Nacar White Chocolate**

**C.s. vanilla**

**50 gr strawberry lollipop**

Melt white chocolate in the microwave and add the lollipop candy, previously ground with a rolling pin. Cool down the mixture to 29 °C and shape like an Easter egg. Put the chocolate egg aside in a dry, cool place for 2 hours while it crystallises. Decorate the white chocolate, vanilla and strawberry candy egg with soft, strawberry flavoured sweets.

# colourful easter egg

BY LLUÍS COSTA

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*This multicoloured Easter egg shines like no other.  
Simple yet attractive.*

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- ingredients**  
(2% colouring pack)
- Power Flowers Colourings*  
*Yellow 3 A*  
*Blue 11 A*  
*Orange 4 A*  
*Red 5 A*  
**Opal seleccion 30,3% White Chocolate Egg mould 26x17 cm**

**preparation**

The recommended temperature for the paint in order to decorate the moulds is around 28 °C. At this temperature the cocoa butter is liquid enough to evaporate.  
You can add chocolate to increase the density of it. Always keep in mind that the paint must be properly heated depending on the chocolate added to the mix.

In order to obtain the best shine possible the right temperature of the mould is vital, but a methacrylate mould will present a better result.

Prepare 5 colours with Power Flowers to make the egg.

Heat the paint and put aside at a 28 °C temperature. Splash the mould firstly with the blue paint and then the white, red and orange one. Lastly, use the yellow paint.  
To obtain the tiny spots leave the gun's fluid tip open widely with minimum pressure and the drops dispensed will be very small.  
Lastly, paint it with titanium dioxide white and cover the mould with Opal. Once it crystallises, remove from the mould and put on an egg base

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