

Easter Moulded Products

©2020 Valrhona - Philippe Barret - L'école Gourmet Valrhona - Reproduction prohibited, all rights reserved. Images are non-contractual.



VALRHONA
Let's imagine the best of chocolate®

Uses the egg mould kit

EASTER MOULDED PRODUCTS

An original *École Gourmet Valrhona* recipe

CHOCOLATE

Any Valrhona chocolate
can be used for this recipe,
as well as our
INSPIRATION products.

TEMPERING TECHNIQUE

Weigh out a quantity of chocolate.

Melt two-thirds of it in either a bain-marie or microwave.
Raise the temperature to 45-50°C for milk chocolates or
50-55°C for dark chocolates.

Once these temperatures have been reached, add the
remaining third of unmelted chocolate.

Mix by hand, then using an immersion blender. Be careful
not to incorporate any air bubbles.

Measure the chocolate's temperature - it should be
29-30°C for milk chocolates or 31-32°C for dark chocolates.
Heat STRAWBERRY or PASSION FRUIT INSPIRATION to
45-50°C and work it at 31-32°C.

The chocolate is now tempered.

Make sure you keep the chocolate at this temperature while
you work with it.

Reheat the chocolate's surface using a hairdryer if you
need to.

MOULDING

Fill differently sized half-egg moulds with some tempered
chocolate.

Turn over, leave the chocolate to spread for a few moments,
then leave to set. Use a knife to scrape away any excess so
that the joins are clean when you assemble your eggs.

Before the chocolate sets completely, you can mould your
half-eggs a second time - this is optional and should only
be done if you want a thicker egg.

Leave them to set, scrape away any excess again and
refrigerate for 5 minutes. Leave at room temperature
(ideally 18-20°C) until they slip easily out of their moulds.

Stick the half-eggs together to form whole eggs.

TIP: Feel free to select a mould of your own choosing to create different effects.