

The Indulgence Egg

BY PHILIPPE TAYAC




VALRHONA
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The Indulgence Egg

AN EXCLUSIVE RECIPE BY PHILIPPE TAYAC,
PASTRY CHEF AND FOUNDER OF PHILIPPE TAYAC PATISserie

Makes one 17cm egg (approx. 430g)

Difficulty level 🍪🍪🍪

Make on the day:

Moulded chocolate
Wafer crisp
Optional moulded chocolate

You will need:

Egg mould (17cm)
Thermometer

MOULDING

Preparation time: 15 minutes

Refrigerate for: 20 minutes

150g ORIADO 60% chocolate
(for one half-egg)

Temper the **ORIADO 60%** chocolate using the temperature chart below. Ladle the chocolate into the moulds. Turn the moulds over, let them drain on a wire rack for a few moments, trim away any excess, then leave them to set in the refrigerator for 20 minutes. To check if the chocolate has set, simply turn the mould over in your hands and see if the egg comes away. Trim off any excess. If you would like a thicker shell, you can add another layer of moulded chocolate.



WAFER CRISP

Preparation time: 15 minutes

Refrigerate for: 20 minutes

165g 35% milk chocolate and hazelnut gianduja or AZÉLIA 35% chocolate
35g JIVARA 40% chocolate
40g Smooth 50% nutty almond and hazelnut praliné
35g Crispy wafers
2g Fleur de sel

Melt the **JIVARA 40%** chocolate and the **35% milk chocolate and hazelnut gianduja** in a bain-marie.

Mix in the **smooth 50% nutty almond and hazelnut praliné**.

Finish by adding the wafers and fleur de sel.

Spoon a layer of the wafer crisp inside the egg halves so they are completely coated.

Leave to set in the refrigerator for 20 minutes, then trim off any excess.

OPTIONAL MOULDED CHOCOLATE

Preparation time: 15 minutes

Refrigerate for: 20 minutes

150g ORIADO 60% chocolate
(for one half-egg)

If you would like to cover the crisp, you can add another layer of moulded chocolate.

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(continued)

ASSEMBLY

Preparation time: 10 minutes

Refrigerate for: 20 minutes

1 ribbon

Trim away any excess one last time and seal together the egg halves by melting their edges on a heated tray (58/60°C) so they stick together solidly. Leave to set in the refrigerator. Finish by gently tying a ribbon around the egg.

A STEP-BY-STEP VIDEO GUIDE TO THIS RECIPE BY CHEF PHILIPPE TAYAC IS AVAILABLE ON THE VALRHONA YOUTUBE CHANNEL.

Enjoy!



