

# Easter 2024

## The Abysse Egg by l'École Valrhona



# This Easter, Valrhona reveals “Abysses”

In 2024, the calendar is playing tricks on us, with Easter weekend and April 1st at the same time. With celebrations, egg hunts and April Fools, it's sure to be a festive occasion!

To celebrate this special time, L'École Valrhona Pastry Chef Rémi Poisson has allowed his imagination to run wild, unveiling a unique creation that brings a touch of April Fool's mischief to the traditional Easter egg.

Made from a variety of types of chocolate, Abysses is an ode to the treasures to be found beneath the sea; a tribute to this fragile ecosystem that must be protected.

## Dive into the world of Abysses

Abysses is not any old Easter egg. It is a unique creation featuring raw, almost wild shapes and patterns, echoing coral reefs. It may seem fairly classic at first glance, but with a closer look, a whole universe appears, teeming with well-hidden treasures.

The egg's main structure is made from Oqo, one of the latest additions to Valrhona's range of couverture chocolate. Oqo is the first to be made from whole cocoa beans, giving the egg a rough, textured exterior that contrasts with the world of intricate details enclosed within.

Hidden from view, a colorful fish assembled from 12 layers of different chocolates flits inside the egg, surrounded by dozens of tiny fruity chocolate eggs made with Oabika (cocoa fruit juice concentrate), wild blueberry, passion fruit, and sour cherry. The egg's interior also reveals other indulgent secrets, including chocolate bonbons with hazelnut praliné ganache.



Photo credit: Philippe Barret

### ABOUT L'ÉCOLE VALRHONA

L'École Valrhona's story began 34 years ago when Valrhona and Frédéric Bau came together over the common goal to teach excellence in pastry-making skills and reveal the talents of professionals all over the world. The network of schools brings to life the promise of learning, encounters, and enrichment, stretching to the four corners of the globe and guaranteeing support and expertise in chocolate for each and every employee. The Tain l'Hermitage campus in France is an iconic location for the profession, and the L'École Valrhona campuses in Tokyo, Paris, and Brooklyn are very much in line with the original school. These centers of expertise are dedicated to the very best in chocolate-making know-how and creativity. L'École Valrhona's 40 pastry chefs offer high quality training programs, from beginner's courses to perfecting gestures and precision techniques. These are places where chocolate enthusiasts can share their talent, but above all, learn from others and push back the boundaries of creativity.

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