



# AMATIKA 46%

## Easter egg



**VALRHONA**  
Let's imagine the best of chocolate®



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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

### EGG ASSEMBLY

**1500g AMATIKA 46%**  
**1200g ALMOND Inspiration**  
**150g Caramelized Hazelnut**  
**SOSA**  
**150g Caramelized Pecan**  
**Nuts SOSA**

Temper the AMATIKA 46%, and coat the moulds with it.

Turn over, leave the liquid chocolate spread for a few minutes, and smooth away any excess.

Drain the moulds by holding them suspended over two rulers. Before hardening is complete, trim away any excess. Once the first coating is hard, repeat the process using Inspiration Almond. Tap the mould to obtain the thickness you desire.

Once the chocolate has started to harden, use the designed stencil and a needle pen to score out the shapes.

Leave to harden in the refrigerator for a few minutes or leave at a temperature of 17°C until the chocolate is ready to slip out of its mould.

Turn out the eggs and remove the scored-out design.

Spread 500g of AMATIKA 46% chocolate on a baking paper, sprinkle with the caramelised nuts. Leave it to set for 5 minutes, and position each half of the egg on top. Leave it to glue together, and cut around. Once it's crystallised, use some tempered chocolate to fix together both halves back to back to form the finale egg shape. Cut away any excess.

### SPRAY GUN AMATIKA 46% MIXTURE

**500g AMATIKA 46%**  
**50g Cocoa butter**

Melt the ingredients together.

Sieve through a chinois before use.

Temper the mixture at 28-29°C so that when you spray it into your moulds it gives your pieces a shiny finish.