



FILLED EASTER EGGS

Praline Old Fashion

Pâtissier Artisan Cocoa Butter Drops 18g
Pâtissier Praline Paste Hazelnut & Almond
(Heritage Crunchy) 444g
Pâtissier Artisan Milk 34.6% 38g

1. Melt Pâtissier Artisan Cocoa Butter Drops with Pâtissier Artisan Milk 34.6% at 35°C.
2. Add in Pâtissier Praline Paste Hazelnut & Almond and mix evenly.
3. Pipe the ganache into desired chocolate mould. Allow it to crystalize overnight in chocolate fridge.

Enrobing

Pâtissier Artisan Dark 61%As Desired
Pâtissier Artisan Cocoa Butter Drops.....
100g for every 8g of Food Colouring liposoluble

1. Add 100g of Pâtissier Artisan Cocoa Butter Drops to every 8g of Food Colouring that you desire.
- 2 After 24hrs, both ganache would have set. Remove them from fridge, close the mould with melted Pâtissier Artisan Dark 61%. and Pâtissier Artisan Cocoa Butter Drops.
3. Allow the chocolate pralines to set in chocolate closet at 18°C for 24hrs. Lastly, remove from mould.

