Happy Bunny In The Mix

Easter Recipe Inspiration



Recipe

Chocolate Egg Shell (for 6 medium eggs, ~ 8cm)

Reno X White	600g
Totaal	**600g**

Chocolate Egg Shell (for 6 medium eggs, ~ 8cm)

Temper Reno Concerto X White (melt at 45°C, cool to 27°C, work at 29–30°C).
Cast into egg moulds, rotating to coat evenly.
Let set, repeat a second layer for strength.
Unmould carefully once crystallized.

Hazelnut Praliné Filling

Irca Praliné Paste (hazelnut, 50%)	150g
Praliné Delicrisp Classic	100g
Reno X White (melted, tempered at 28°C for mixing)	100g
Totaal	**350g**

Hazelnut Praliné Filling

Mix Praliné Paste with melted Reno Concerto X White (28°C).
Fold in Praliné Delicrisp Classic until evenly combined.
Fill one half of the shell with the mixture (leave 2–3mm space from edge).
Close with the second half of the egg, sealing edges lightly with melted chocolate.

Assembly, layout and finishing

Decoration with Sprinkle bunny mix

Enjoy this exciting recipe.

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Sprinkle bunny mix COM RSPO SG