

One flew over the chocolate nest

Composition

1. Praliné eggs
2. Sugar stone effect
3. Quail dots

1. Praliné eggs

Belcolade Lait Selection	Q.S.
Belcolade Blanc Selection	Q.S.
Gianduja	Q.S.

Method: Temper the chocolate and mould small egg moulds. First mould a layer of **Belcolade Lait Selection**. After it crystallises, add a second layer of **Belcolade Blanc Selection**. Leave to crystallise. Melt the **Gianduja** to 31°C and pipe in the moulds. Once the eggs have crystallised, close them with **Belcolade Lait Selection** and stick them together.

2. Sugar stone effect

Sugar	1000 g
Water	350 g
Glucose	35 g

Method: Boil the sugar, water and glucose. Allow to cool down to room temperature. Add the sugar syrup little by little, very slowly. (Room temperature add, 45% speed, 15°C cooling).

3. Quail dots

Belcolade Pure Prime Pressed Cocoa Butter	100 g
Liposoluble red colour	6 g
Liposoluble blue colour	2 g
Liposoluble yellow colour	2 g

Method: Melt and mix the **Belcolade Pure Prime Pressed Cocoa Butter** with the colour and spray small dots on the dragées.

