



Millefeuille Caramel

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Recipe step by step

1

Recipe A

PREPARATION TIME

Easter Egg with Leaves and 2 Bunnies. This recipe creates 10 Sets.

INGREDIENTS

500 gr Hazelnut Praliné, Veliche

450 gr Milk Chocolate Intense 35, Veliche

250 gr Crispy Crunchies, Veliche

3 gr Salt

75 gr Ground Caramel Pieces 500

PROCESS

Mix everything at approximately 40°C.

Recipe B

INGREDIENTS

200gr Butter

240gr Flour

310gr Egg White

2

250gr Powdered Sugar

3gr Salt

1 Food coloring green

PROCESS

1. Mix all the dry ingredients.
2. Mix in the egg white.
3. Melt the butter to 65°C and mix it in.
4. Mix a small portion with the food coloring and spread it in special "leaf molds."
5. Mix the remaining portion with the larger part and further spread it in the molds.
6. Bake at 150°C and shape immediately on aluminum foil.
7. Airbrush with colored cocoa butter.

Assembly

PROCESS

1. Mold 2 bunny shapes and 2 slices of 6 cm Ø and 4 mm thickness with caramel chocolate Veliche and fill them with recipe A.
2. Cool these for approximately 3 hours, then demold and assemble on the slices.
3. Freeze for 30 minutes.
4. Spray with 50% cocoa butter + 50% caramel chocolate.
5. Pour 1 Easter egg mold of 17 cm with dark chocolate Sensation 72 Veliche and 2 slices of 12 cm Ø and 1 cm thickness, and a ring of 5 cm Ø and 1 cm thickness.
6. Prepare recipe B.
7. Model 3 stems of green chocolate with a maximum

length of 25 cm.

8. Grind green chocolate into small granules.
9. Assemble the egg on the small ring and on the slice of 12 cm Ø with dark chocolate and sprinkle with the green granules.
10. Playfully assemble the leaves on the egg with green chocolate.
11. Assemble the 2 bunnies and the stems with green chocolate and sprinkle with the granules.
12. Decorate the whole with spring flowers (Leman Decorations).