

LES LAPINS EN CHOCOLAT LES LAPINS EN CHOCOLAT LES LAPINS

À LA FLEUR DE SEL DE L'ÎLE DE RÉ

For 15 lollipops

Prep time:

2 hours

Resting time:

1 hour 5 minutes

EQUIPMENT

- 3 cm diameter half-sphere moulds
- 15 lollipop sticks
- A thermometer

INGREDIENTS

For the treat filling

- 100 g almond-hazelnut praline
- 35 g dark chocolate (70%)
- 50 g crêpe dentelle (crispy crepes)
- 1 pinch of fleur de sel from Île de Ré

For the coating and decoration

- 200 g dark chocolate and 50 g milk chocolate and/or
- 200 g milk chocolate and 50 g dark chocolate and/or
- 350 g white chocolate and 50 g milk chocolate

RECIPÉ

Making the treat filling:

Melt the dark chocolate in a bain-marie (water bath).

Add the fleur de sel from Île de Ré to the praline.

Once the chocolate is completely melted, gently mix the crêpe dentelle, praline, and dark chocolate in a large bowl.

Divide the mixture into 3 cm diameter half-sphere moulds.

Smooth the mixture's surface using a spatula.

Place in the refrigerator for 1 hour until the mixture sets.

Once the half-spheres are set, gently unmould them.

Melt the chocolate.

Make indentations with the lollipop sticks on each half-sphere and place them on a tray.

Dip the lollipop stick into the melted chocolate.

Assemble two half-spheres by sticking them together, inserting the lollipop stick in the centre.

Place your lollipops in the refrigerator for 30 minutes.

Tempering the chocolate:

Chef's tip: If you want a smooth and shiny coating, temper your chocolate.

Prepare an ice bath by putting ice cubes in a large bowl, then add cold water up to the height of the ice.

Melt the chocolate of your choice in a bain-marie until it reaches a temperature between 45°C and 55°C.

Remove the bowl from the bain-marie using a cloth and place it in the ice bath for 3 seconds, stirring continuously.

Remove the bowl from the ice bath and stir for 10 seconds, scraping the bottom well to bring the cooled chocolate up.

Repeat the process (3 seconds in the ice bath, then 10 seconds out of the bath) until it reaches a temperature of 27°C.

Very slightly reheat the chocolate in a bain-marie for 2 to 3 seconds to bring it back up to 30°C. The chocolate is then ready to be used.

Chef's tip: Once your chocolate is tempered, to keep it at the correct temperature throughout the following steps, the chef advises keeping it in a saucepan of water maintained at 31°C.

Making the ears:

Dip the tip of a knife into the tempered chocolate.

Then place the knife on a piece of parchment paper that has been cut out beforehand.

Gently remove the knife to leave an imprint.

Making the coating and assembly:

Once the lollipops are set, dip them entirely into the tempered chocolate to coat them. If you have chosen to work with white chocolate, apply 2 layers of coating.

Stick the ears on.

Allow the chocolate to set at room temperature.

Repeat the operations for the desired number of chocolate(s): tempering, making the ears, coating, and assembly.

Making the decoration:

Melt the chocolate of your choice.

Using a toothpick, create the faces of your bunnies.

Enjoy!