



CORN FLAKES AND WHITE CHOCOLATE EGG

What better pleasure is there than creating Easter eggs at home? Here's a delicious and crunchy recipe for an adult palate



INGREDIENTS:

80 g Emilia white chocolate
150 ml liquid cream
200 g corn flakes
250 ml milk
50 g egg yolk
40 g sugar
15 g whiskey cream
15 g cornstarch



Difficulty
MEDIUM



Preparation
75 min



Portions
4

- 1** Melt the white chocolate in a double boiler along with 40ml of cream. Whip the remaining 110ml of cream in a separate bowl, then combine it with the white chocolate, letting it thicken as much as possible and mix carefully so the mixture doesn't deflate. Then carefully add 140g of corn flakes that have been chilled in the refrigerator.

TIP

This recipe can be personalized by substituting the corn flakes with another cereal or the whiskey cream with another liqueur.

- 2** Using two spoons, create eggs, then dip them in the remaining corn flakes to create a rough and crunchy shell. Chill in the refrigerator for about 1 hour. For the sauce, combine the milk, egg yolk, sugar, cornstarch and whiskey cream in a pan and bring to a boil. Cook for 3 minutes over a low heat and then let cool.
- 3** Serve by starting with a spoonful of the sauce that has been stirred after chilling to make it creamy. Then place an egg on one side.