

Alton Towers Resort creates Easter treats with a twist

The innovative team at Alton Towers Resort's Rollercoaster Restaurant have designed a cracking line-up of novel dishes guaranteed to tickle the taste buds of chocoholics this Easter using just one main ingredient – Cadbury Crème Egg.

Taking Crème Egg's strapline "how do you eat yours?" to a whole new level, and in-keeping with the novelty of the Rollercoaster Restaurant that delivers food to diners via a 800m track complete with loop the loops, they have created seven zany dishes made just from Crème Egg which include gourmet, molecular and 'scrambled' options.

The amusing menu, which has been designed for fun by the Rollercoaster Restaurant - a powerhouse in unique and innovative dining, even includes a "healthier" option for those counting the calories this Easter described as "just the yolk with cocoa scented air and decorative wrapper pieces."

In a video created by the team, who work throughout the year cleverly engineering dishes that can withstand the restaurant's intricate network of loops and spiraling tracks before reaching diners, Head Chef Tim Barker talks about how each dish went from concept to creation in the kitchen. He explains: "In true Rollercoaster Restaurant fashion we wanted to create something that was fun and unique, but offered people something new to try this Easter. Whilst we know not all of them will be possible at home, we hope it will inspire some amazing new and novel creations that can be created using just a Cadbury Crème Egg."

The full menu includes:

- **Deconstructed Crème Egg** –chocolate egg segments served with a yolk foam
- **Scrambled Crème Egg** – A scrambled crème egg yolk on a bed of broken shell and toast crumble
- **Gourmet Breakfast Crème egg** – Crème egg served with chocolate soldiers.
- **Crème de la Crème** – Three crème eggs served on a golden spun sugar nest caramelised yolk puree; served to diners with a knife, fork and serviette.
- **Frozen "melt in the mouth" Crème Egg** – a frozen crème egg, served with crème yolk infused ice-cream and chocolate sauce
- **Molecular Crème egg** –Crème egg served with a trio of coloured yolks, dried bacon pieces and yolk infused sorbet.
- **Reduced Calorie Crème Egg** – Just the yolk with cocoa scented air, served with raspberries and decorative wrapper pieces

The dishes ranged in complexity and timings, from 10 seconds for the low calorie egg, to 30 minutes for the Crème de la Crème culinary creation.

The Rollercoaster Restaurant at Alton Towers Resort is the only one of its kind in the UK and is open throughout the year. For more information and to book visit www.altontowers.com

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