

Homemade Easter Eggs

Ingredients

Low protein chocolate of choice

Easter egg mould (available in craft shops, supermarkets (e.g. Dunnes Stores, or use plastic shells from Easter eggs bought in stores)

Method

1. Break about 150g of chocolate into small cubes. Melt chocolate in a glass or plastic bowl over a pan of boiling water. Gently stir when the chocolate begins to melt. Make sure the water doesn't splash into the chocolate as this will make it go all lumpy.
2. Spread the melted chocolate with a pastry brush or spoon as evenly as possible over the inside of the two moulds.
3. Place in fridge until set.
4. Repeat steps 1-3 two to four times to build up a thick shell.
5. Trim the edges with a sharp knife then gently pop the shells out of the moulds.
6. To join the two halves together, apply some melted chocolate to the inside rim of one half (the melted chocolate can be painted on using a pastry brush, or applied using a teaspoon). Pick up the other chocolate shell and press the two together. Leave to set.

