



Home crafted chocolate eggs

To make the ganache

Ingredients:

100g	Coconut milk*	1Tbs	Desiccated coconut (optional)
100g	Trade Aid 70% dark chocolate*	1tsp	Vanilla extract or seeds from a vanilla pod

Method: Place the ingredients in a saucepan and gently heat on low until the chocolate starts to melt. Stir gently as the chocolate melts to combine all the ingredients. Pour into a bowl and place in the refrigerator to cool for 1-2 hrs. Check every 30 minutes and stir so it cools evenly.

To make the spoons

Ingredients:

3 x 100g	Trade Aid chocolate*	A little oil (we used coconut oil)*
----------	----------------------	-------------------------------------

Method: Melt the chocolate gently over a double boiler until melted and smooth. Lightly grease the inside of the spoons with a little oil. Dip entire spoon in melted chocolate and tap on the side to remove excess. Wipe the bottom and sides of the spoon. It is important to ensure there isn't any chocolate on the edges of the spoon so that the shell comes away easily. Place on a plate covered in cling wrap and set in the fridge.

To fill: Form ganache into egg like shapes that fit inside the spoons. Ensure there is enough room around the edges for the chocolate to coat the egg on the second dip. Dip the spoons in the melted chocolate to cover completely. Tap off excess chocolate. Place on a clean plate wrapped in cling film, refrigerate until completely set (approximately 30 mins to 1 hour). Remove from the fridge and bend the spoon back gently to remove the eggs. They should come off fairly easily.

Tips: Trade Aid Sweet Almond chocolate was used in our ganache. We decorated the eggs with edible flowers and a sprinkling of coconut. You can decorate with your favourite garnish or leave plain. It is important to use one of the 70% dark chocolate flavours for the ganache, anything else won't set to the right consistency.

***Find this ingredient at your local Trade Aid store**

See www.tradeaid.org.nz/recipes for more recipes