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Make your own Easter treats

create filigree eggs of melted chocolate drizzled over egg shapes. Mould 8 cm eggs from Play Doh, Plasticine etc., or use egg shapes of plastic, wood, polystyrene etc. Cut egg shapes in half lengthways. Or use large, hard-boiled hen's eggs - although smaller, they are also attractive. The drizzled chocolate hardens to become a lacy shell for filling.



Lacy Easter Eggs

Recipe for (pictured)

To make 2 - 3 eggs requires 170 gr semi-sweet chocolate chips

Filling : small sweets (candies) or berries or ice cream.

1. Melt the chocolate in the microwave as instructed on package, (cool to lukewarm)
2. Cover a baking tray with plastic film. Take the halved eggs and wrap tightly in plastic film. Place halved eggs, flat side down, and about 5 cm apart, on the covered baking tray.
3. Fit a pastry bag or strong plastic bag with a very fine nozzle and fill with chocolate. Drizzle the chocolate over the egg halves in a lacy pattern to within 5 mm of the cut edges. - Chill until firm.
4. Carefully remove egg mould from the chocolate shell by pulling on the excess plastic film on the back. Fill half-shells with sweets, berries or ice cream. Set each half-shell on a plate and cover with remaining half-shells.

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