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Easter

Mosaic Shell Easter Eggs



You will need:

- Eggs
- Egg shells
- Food colouring
- White vinegar
- Glass bowls
- Non-toxic white glue
- Paint brush
- Spoon
- Tweezers
- Cotton pads
- Paper towels
- Rubber gloves

Prepare the Eggs

1) Wash eggshells thoroughly, remove any contents, leave them to dry on a paper towel. Then pour some vinegar on a cotton pad, gently rub the surface of the shell to remove any stains, dust or oil. When completely dry, remove the inner membrane, if you can't remove all of it, you'll find that it's easier to remove when you break the shells.

2) Clean the whole eggs and boil them in a pot of water for 10 minutes.

Make the Mosaic Pieces

1) Pour some water in to the glass bowl, enough to cover an egg. Add one tablespoon of white vinegar, this helps the shell absorb the dye. Add the food colouring. For a pale tint, add a few

drops. For darker colours, add more drops. Stir to mix the colour well. Food colouring is non-toxic but the stains are quite persistent. It's wise to wear rubber gloves at this stage!

2) Put the egg shells in the colour mixture. Leave 3-5 minutes. You can take the shell out of the mixture to check the shade. If necessary, put it back in for a few more minutes. Note that white eggs are much easier to dye. If you're using darker eggs leave them in the dye for a bit longer. For each egg mosaic, you will need about two halves of an eggshell. Dye as many shells as needed for each colour, depending on the number of eggs you are making.

Use the egg carton as a shell holder. Leave the shells to dry for 10 minutes. Make sure you have some larger pieces in case you later need a specific shape to fill in a gap.

Form a Mosaic

Prepare your work space by arranging all of the materials you'll need. Start with a medium piece of shell and build the area around it. Remember to leave a small space between each piece of shell. You might find it easier to work with tweezers at this stage, as the shell pieces can be quite fiddly. Use non-toxic school glue.

If the curve of your little shell piece doesn't fit the area you are working on, don't worry. Attach it to the egg and then push the edges with your nails until you feel a little crack. The glue will hold it in place and the surface will be smoother. www.tutsplus.com



Faschthewaie

Not much is known about the history of Faschenwähle, except an anecdote from the 17th century: It was said that this yeast based flatbread from the region of Basel, Switzerland, was only supposed to be baked on Sundays between Three Kings Day and carnival, or else...

By merely looking at it, you could call Faschenwähle a pretzel of sorts. But once you have tried this delicious and slightly chewy flatbread sprinkled with lots of cumin seeds, you will always remember its distinctive taste!

Ingredients:

- 500 g all-purpose flour
- 8 g (dry) yeast
- 1 tablespoon sugar
- 250 ml milk
- 100 g salted butter

Glaze:

- 1 egg yolk
- 1 teaspoon water
- Cumin seeds

Instructions:

1. Mix the yeast and sugar in a cup.
2. Mix the flour in a large bowl, then add the yeast.
3. Heat the milk to a lukewarm temperature and add the butter. Stir to melt the butter completely.
4. Blend the melted butter and milk into the large bowl and knead until it no longer sticks to your fingers.
5. Remove the dough onto a flat surface and knead it for another 5 minutes.
6. Let the dough rest and double in size in a bowl covered with a kitchen towel.
7. Separate the dough into pieces and use a rolling pin to form oval shapes about 15 cm long.
8. Use a knife to cut four slits into each piece, carefully stretch and place the patties on a baking sheet. Let them rest for another 30 - 60 minutes.
9. Preheat your stove to 200 degrees C/392 degrees F
10. Mix the egg yolk and water to glaze your patties, then sprinkle cumin seeds all over them.
11. Bake for 15 - 20 minutes

Tested by Brigitte Hofer

