



Chocolate Easter egg

30'

Hands on

20''

Hands off

1 egg

Portion(s)

2

Difficulty



Ingredients

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- 300 g chocolate couverture, tempered
- [100 g multicolor dragées](#)
- multicolor sugar flowers
- edible gold spray
- 50 g white chocolate couverture, tempered

Διατροφικός πίνακας

Nutrition information per 100 gr.

564 Calories (kcal)	36.0 Total Fat (g)	21.0 Saturated Fat (g)	51.0 Total Carbs (g)
28%	51%	105 %	20%
34.0 Sugars (g)	7.8 Protein (g)	4.0 Fibre (g)	0.16 Sodium (g)
38%	16%	16%	3%

Method

- Take the [special egg mold](#) and divide it in half.
- Add 2-3 tablespoons of the chocolate into each mold and spread with a pastry brush. Let it stabilize for 10 minutes at room temperature. Follow the same process one more time.
- In a [baking pan](#) lined with parchment paper, add 1 tablespoon of the chocolate. Lightly beat the baking pan so that the chocolate spreads and the base is formed. Refrigerate to stabilize.
- Put a baking pan in the oven to get very hot.
- Take the chocolate eggs out of the molds and set them onto the hot baking pan.
- Put the [multicolor dragées](#) inside and close so that there is a filled chocolate egg.
- Spread a little chocolate at the center of the base and set the chocolate egg onto it. Allow 2-3 minutes for it to stabilize.
- Spray with the [edible gold spray](#) and let it dry.
- Transfer the white chocolate into a [pastry bag](#) and make sure it is lukewarm.
- On the one side of the egg, draw several patterns with the white chocolate.
- Decorate with the sugar flowers and serve.