



SURPRISE SMASH EGG

Surprise and delight your loved ones with this cracking good chocolate egg!

MAKES 1x 15CM CHOCOLATE EGG

230g Lindt Coverture Milk Chocolate
200g of lollies from The Source Bulk Foods

We used:

- 38g Jubes
- 28g Lolly Shop Classics
- 27g Strawberries and Cream
- 30g Chocolate Jewels
- 25g White Chocolate Freeze Dried Raspberries
- 30g Chocolate Coated Raspberries
- 22g Chocorage Orange Balls



TO TEMPER THE CHOCOLATE

Over a double boiler melt two-thirds of the chocolate and allow it to come up to the temperature of 45° - 50°C. Remove the boiler from the heat.

Slowly add remaining chocolate, stirring until completely melted and the temperature has come down to 27- 28°C.

Place boiler back on cooktop and bring the temperature back up to 29-30°C.

TO MAKE THE EGG

Spoon several tablespoons of melted chocolate into each 15cm silicone mould. Swirl it around so that it covers the inside of the mould. Then using the back of a spoon, paint the chocolate up the sides.

Leave to set at room temperature, then add a second coat to give the sides enough strength to hold together. Place in refrigerator open edge down until set, this should take approximately 30 minutes.

Before removing eggs from refrigerator, bring your melted chocolate back to working temperature of 27- 28°C.

Carefully the egg halves from the moulds. Fill the bottom half with lollies.

To attach the top half to the bottom, use a spoon to carefully line melted chocolate along the lip of the bottom half. Working quickly, press both halves together.

Place back in refrigerator to set.

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