



MILK CHOCOLATE FILLABLE EASTER EGG

Caramel Mousse Bunny in a Bath

RECIPE



the source
BULK FOODS

CARAMEL MOUSSE BUNNY IN A BATH

MAKES 2

INGREDIENTS

2 milk chocolate Fillable Easter Egg Halves
250mL whipping cream
125mL caramel sauce (see recipe below)
100g white chocolate buttons
2 milk chocolate Easter Bunny

TO DECORATE

1 solid dark chocolate Mini Good Eggs, cut into half
1 solid milk chocolate Mini Good Eggs, cut into half
2 solid white chocolate Mini Good Eggs, cut into halves
50g milk chocolate peanuts, halved
50g peanut brittle, finely chopped
50g milk chocolate buttons

METHOD

In a large bowl, beat whipping cream with an electric mixer until soft peaks form.

Add caramel sauce and melted white chocolate. Beat on low until stiff peaks form. Do not over beat as it will start to separate.

Spoon half the mix into a milk chocolate Fillable Easter Egg Half. Repeat with remaining mix into second Fillable Easter Egg Half.

Place an Easter Bunny on top of mousse and place in fridge to set for 4 hours.

To decorate, use the Mini Good Eggs, peanuts and brittle to create 'bubbles'. Use melted milk chocolate to 'glue' bubbles into place.

CARAMEL SAUCE

200g brown sugar, packed
125mL unsalted butter, melted
60mL milk

METHOD

Add the brown sugar, butter and milk to a sauce pan over medium heat. Bring to the boil and whisk for 2-3 minutes until bubbling and thickened. Remove from the heat and pour into a heatproof jar or bowl. Place into the fridge and cool for 4-6 hours before use.