



STEP SEVEN

Allow the chocolate to harden and settle in the moulds (this normally takes about 20 minutes, and please do not be tempted to speed up the setting process by putting in the fridge as this may spoil the chocolate).



STEP EIGHT

Once the chocolate has fully set, carefully invert the moulds so the chocolate egg halves will easily drop out.



STEP NINE

To stick the two halves of each egg together to make a complete egg:

1

Warm the bottom of a very clean saucepan.

2

Carefully place the egg face downwards onto the pan, just for a second or two to melt the edges. Do this with both halves.

3

Bring the two egg halves together

4

Place carefully on a clean surface

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CRAFT YOUR OWN CHOCOLATE EGG

COCOA RUNNERS




WHAT YOU WILL NEED:

- **230g** chocolate buttons (included)
- **Easter egg moulds** (included)
- **Saucepan**
- **Heatproof glass bowl**
of a size that you can sit it on top of the saucepan without it falling in
- **Spoon or spatula**
- **Palette knife** (or any smooth faced knife)



STEP ONE

Place two-thirds (ie 150g see above) of the chocolate buttons in the heatproof bowl.



STEP TWO

Pour water into your saucepan, enough to be able to bring to a simmer without it boiling away.



STEP THREE

Sit bowl snugly on top of the saucepan, taking care that the water doesn't touch the bottom of the bowl (this would spoil the chocolate).



STEP FOUR

Bring the water to a gentle simmer or low boil over a low heat. Allow the chocolate to melt, stirring occasionally with a wooden spoon.



STEP FIVE

Once it has all melted take the bowl off the heat and add in the remaining third (80g) of buttons and stir until this also melts (see note * below!).



STEP SIX

Fill each of the egg moulds with chocolate about half way, pouring in with a spoon or directly from the bowl. Tilt the moulds so that the chocolate covers the surface of the mould. Shake and tap the mould to remove any air bubbles that might have formed. Use the palette knife to smooth off the edges if any chocolate has spilled over.

*It's really important not to try and heat all the chocolate up at the same time. The key idea here is that you add tempered chocolate to melted (ie untampered) chocolate. This method of tempering is called "seed" tempering. The tempered chocolate will introduce the proper crystalline structure to the overall batch and bring everything into temper, and so the chocolate isn't "brittle" and melts in the mouth.