

Chocolate Nests with Mini Easter Eggs



Equipment:

clean tea towel
chopping board
cook's knife
Saucepan
Bowl
Spoon
Spatula
Teaspoons
Lined tray

Ingredients:

- 200 grams milk chocolate broken into pieces. Choose a good quality chocolate that you like to eat.
- 100 grams fried noodles (2 ¼ cups). I used Chang's noodles, but most fried, ready to eat noodles will suit this recipe
- ¼ cup coconut
- 1 tablespoon canola oil (optional)

To decorate

- 1 mini Easter egg per nest

Method (What to do):

1. Line a tray with baking paper and set aside.
2. Place the noodles and coconut into a mixing bowl and set aside.

To melt the chocolate in the microwave;

1. Break the chocolate into pieces and place it into a microwave safe bowl with the oil.
2. Microwave on medium heat in 30 second bursts, stirring with a metal spoon each time, until the chocolate is smooth and completely melted.

To melt the chocolate over the stove top;

1. Place a small pot of water on the stove and bring to a boil. Reduce the heat to low. Find a heat-safe bowl that fits snugly over the top of the simmering water, without letting steam escape. The bottom of the bowl should not touch the water.
2. Break the chocolate into pieces and add it to the bowl, along with the oil. Stir over the heat until the chocolate is completely melted and smooth. Remove from the heat.

To make the nests;

1. Working quickly, pour the melted chocolate over the noodles and coconut and stir until completely combined.
2. Place teaspoons of the chocolate mixture into separate piles on the lined tray (or place them into individual patty cases). Using the spoon, gently shape the mixture into nests and press a small dent in the center to hold the Easter egg.
3. Decorate with an Easter egg in the center and refrigerate until set.