



CHOCOLATE EASTER EGGS WITH MARSHMALLOWS

15 min. 1 h. < easy Ba 22 pieces

INGREDIENTS

600 g. white chocolate, cut into pieces
130 g. colored marshmallows, small
25 g colored sprinkles

USEFUL ITEMS

tray, baking paper, oval cookie cutter
Ø 6 cm.

PREPARATION

1. Line a baking tray with baking paper and set aside.
2. Place 400 g white chocolate into mixing bowl and melt **4 min./45°C/speed 1**. Scrape down sides with the aid of spatula and melt again **2 min./45°C/speed 1**.
3. Add 100 g white chocolate and melt **5 min./37°C/speed 1**. Scrape down sides with the aid of spatula, add remaining 100 g white chocolate and mix **5 min./speed 1**.
4. Add marshmallows and mix **2 min./speed 2.5**.
5. Transfer mixture into baking tray and spread evenly to shape a rectangle (thickness 1- 1,5cm). Garnish with sprinkles and set aside to cool for 10 minutes.
6. Use the oval cookie cutter to shape Easter eggs. Refrigerate for 15 minutes and serve.