



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Dessert, Sweet Good

CHOCOLATE EASTER NESTS

INGREDIENTS

Group 1

Ingredient	KG
Kokomix	1.000
Cocoa powder	0.050
Water	0.400
Total Weight:	1.450

METHOD

Chocolate Easter Nests

1. Using a beater, blend Bakels Kokomix and cocoa powder together on slow speed.
2. Add water, then mix on second speed for 6 minutes.
3. Using an ice cream scoop, deposit the chocolate kokomix onto lined baking trays, then make a well in the middle with the back of the scoop.
4. Bake for 20 - 25 minutes at 180°C.
5. Once cool, deposit some heated Rich Chocolate Fudgice in the centre and place mini eggs on top to decorate.