

# Better Homes and Gardens Easter Recipe



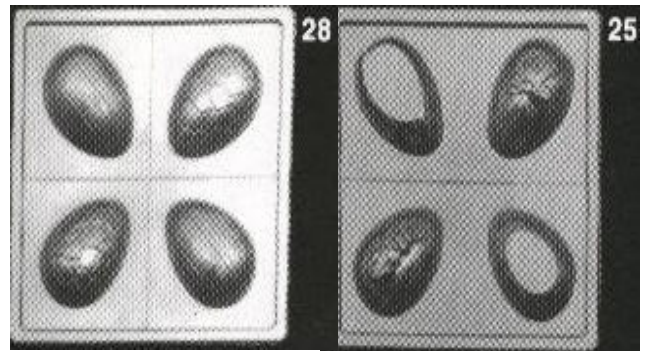
## Rocky Road Easter Egg

(as seen on the TV show and in the April issue of their magazine)

Preparation time: 10 mins  
Plus 30 min chilling time  
Cooking time: 5 mins  
Serves 4

300g dark chocolate  
100g milk chocolate  
300ml cream  
100g marshmallows,  
roughly chopped  
100g Madeira cake,  
roughly chopped  
100g chocolate freckles,  
roughly chopped  
Canola oil spray  
Hundreds and thousands

**Step 1** break the dark and milk chocolate into pieces in a bowl. Bring cream to a boil in a saucepan and pour it over the chocolate. Stir until chocolate has melted, then put bowl over a larger bowl of iced water, to cool. In another bowl, mix marshmallows with the cake and chocolate freckles.



Try these moulds, about the same size as the advertised one and available from us now. Only \$2.95 per sheet plus postage.

**Step 2** spray each egg mould half with canola oil and line with plastic wrap, leaving a 1cm overhang. Flatten out any air pockets under the plastic wrap. When chocolate and cream mixture has cooled to about 30-34C (just below body temperature and still runny), combine it with the marshmallow mixture. Fill each mould half with mixture to just above the rim. Align the 2

halves and gently press together. Wrap whole egg mould in plastic wrap and refrigerate for 30 mins.

**Step 3** when set, remove the egg from the moulds. Roll in hundreds and thousands.

Using Cadbury's Moulding buttons is an alternative to expensive blocks. It doesn't need to be broken up

### Other chocolate moulding items available:

- 100's of Chocolate moulds
- Flavours, colours and fillings
- Squeeze bottles
- Wrapping foils
- Brushes
- Bags and ties
- And much, much, more

### GET A KIT FOR \$14.95

Inc: our 2 moulds, 300g dark and 100g milk chocolate buttons, 100g freckles, 100g mini marshmallows—you supply cream, cake and 100's & 1000's—express post shipping recommended at \$10.00—can ship regular parcel post for \$9.00



### Cook's tips

#### Rocky road Easter eggs

- ✦ Using hot cream to melt chocolate prevents the chocolate from becoming grainy.
- ✦ Use the back of your index finger to test the temperature of the chocolate and cream mixture.