

## CHOCOLATE SURPRISES

*Chocolate yes, but also a surprise that does not disappoint. To leave everyone speechless and satisfied; these eggs are ideal.*



### INGREDIENTS:

**200 gr.** Emilia Zaini dark chocolate  
**8** large dried apricots  
**6** dry macaroons  
**75 g** Marzipan  
**3** spoons of Emilia Zaini dark chocolate chips  
 to taste colored sugar paste to decorate



Difficulty  
EASY



Preparation  
60 min



Portions  
4

- 1 In a bowl, melt the coarsely chopped chocolate in a double boiler. Separately prepare the filling: in a large bowl mix the crumbled amaretti and the chocolate chips and mix them together with the marzipan. Obtain from the dough many balls the size of a walnut. Keep aside.

### TIP

In season, this dessert can also be made with fresh apricots.

- 2 Slightly open the apricots, taking care not to separate them and stuff them with the stuffing nuts. Close them trying to give them an oval shape and dip them in dark chocolate, then place them on a tray covered with baking paper and place them in the fridge to cool for at least half an hour.
- 3 Take the apricots and finish the decoration: with the colored sugar paste create strips and arrange them on the chocolate-covered apricots like ribbons. Finish with bows always of sugar paste of the same color. Serve at room temperature.