



## EASTER EGG WITH DARK CHOCOLATE AND DRIED FRUITS

*A homemade Easter egg that couldn't be more delicious ... dried fruit and chocolate, a perfect match!*



### INGREDIENTS:

**800 g** Emilia Zaini extra dark chocolate  
Dried fruit to taste (almonds, pistachios and pine nuts)



Difficulty  
**MEDIUM**



Preparation  
100 min



Portions  
4

**1**

In this recipe, the egg contains a decorative and aesthetically pleasing insert of dried fruit. Therefore, the first operation will be the toasting of dried fruit: pine nuts, almonds and pistachios. Roasting must take place at 100 ° C, for about 15-30 minutes; this process guarantees greater crunchiness and a better color to the fruits that will be 'embedded' in the chocolate.

### TIP

To prepare the Easter egg at home, you need to get two molds for the two shells, preferably in polycarbonate (or silicone for food use). The dimensions of the mold are for an egg of about 500 g.

**2**

Coarsely chop 800 g of dark chocolate. Arrange 1/3 in one bowl and 2/3 in another. Now, start the process that is called 'tempering' of the chocolate.

Melt 2/3 in a double boiler or in the microwave. If you use the microwave, proceed in 30-second steps and, between one step and the next, extract the chocolate and turn it over. When the melted chocolate has reached 45-50 °, add, little by little, the remaining chocolate flakes (this is called 'insemination'). Continue to mix the chocolate by melting the portion in flakes. When the melted chocolate reaches 30-32 degrees (never stop mixing), it is ready to be poured into molds.

- 3 Arrange the dried fruit in a mold, as shown in the image. Be careful that it does not overlap but is distributed on a single layer. With the melted chocolate, and with the help of a pastry bag, create a network of chocolate over the dried fruit so that it blocks it. When the dried fruit is well bonded to the chocolate net, pour the entire dose of chocolate into the mold. Distribute the chocolate by moving the mold so that it covers everything evenly. Remove the excess chocolate by turning the form, possibly tapping the mold with the handle of a spatula, and let the excess fall onto a baking tray covered with parchment paper. You can melt the excess chocolate again and reuse it to create the egg base. Put the form to cool in a cool, dry place, not in the refrigerator or your egg will lose its pleasant shine.
- 4 Repeat the operation with the other shape of half Easter egg, this time, however, without dried fruit. Let the two forms solidify for at least 15 minutes at a temperature of about 18 ° C (the heat slows down the process). When the chocolate in the two forms is completely crystallized, that is firm and compact, then it will be ready to detach. At this point, with delicate movements, turn the mold upside down and make sure that the half eggs come off.
- 5 To close the egg, add the two parts, spreading melted chocolate on the edges with a small knife. Press the two halves against each other and let them solidify for another 15-20 minutes. If you want to create a support to 'attach' your egg to, in a pasta bowl of the shape you prefer, pour a couple of centimeters of chocolate and let it cool. You will always use melted chocolate to make the egg adhere to the base.