



EGGS FILLED WITH COFFEE CREAM

What's better than serving a nice all-chocolate surprise? The effect you will get will be truly amazing: a graceful and perfect dessert to celebrate Easter and bring a touch of joy.



INGREDIENTS:

- 8** Zaini chocolate eggs
 - 250 g.** Emilia Zaini extra dark chocolate
 - 250 ml** cream
 - 3** yolks
 - 3** spoons of Emilia Zaini bitter cocoa
 - 2** spoons of powdered sugar
- FOR DECORATION**
a piece of Emilia extra dark chocolate



Difficulty
MEDIUM



Preparation
80 min



Portions
8

- 1** In a saucepan, bring the cream to a boil together with the coffee. When it is boiling, turn off, then pour in the chopped chocolate and stir until the chocolate is well blended. Add the lightly beaten egg yolks together with the icing sugar and sifted cocoa, then mix well. Keep aside.
- TIP**
For a fun scenic effect, as well as for an extra dose of sweetness, it is also possible to make the cream with white chocolate. In this case, however, both coffee and cocoa powder must be omitted, and the chocolate decoration can be replaced with red fruits as desired.
- 2** To prepare the eggs: with a sharp knife cut the top of each discarded egg by cutting the chocolate in a zigzag, just as if it were a soft-boiled egg, and discard the surprise. Take the chocolate cream again, pour it into a pastry bag and stuff the eggs. Leave to rest in the fridge for at least half an hour.
 - 3** Take back the eggs. Cut the chocolate into flakes and sprinkle it over the chocolate cream. Place each egg in an egg cup and serve immediately.

