

# de leukste taarten shop



## Decorated Easter Egg

Surprise your friends and family this Easter with a lovely decorated chocolate Easter egg. Decorate the egg with different colors of icing and marzipan decorations. Finish this Easter egg with different colors of non pareils. Read the step by step instructions and start decorating this delicious Easter egg as a treat for Easter.

## Boodschappenlijstje

---



FunCakes Chocolate Melts Milk 350g

F30110  
€9.69



FunCakes Sugar Decorations Little Flowers set/32

F50170  
€3.99



FunCakes Nonpareils Pastel 80g

F51630  
€2.85



FunCakes Food Colour Paste Green 30g

F45060  
€2.15

# de leukste taarten shop



Wilton Icing Color Leaf Green 28g

04-0-0047  
€2.07



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€6.05



Wilton Decorating Tip Round #003

02-0-0154  
€1.65



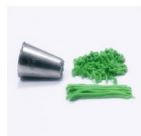
Wilton Standard Adaptor/Coupler

03-3139  
€1.35



Cake Star Mould Cracked Half Egg  
Large set/2

C84833  
€10.65



JEM Nozzle Hair/Grass Multi-Opening  
Small #233

NZ233  
€1.45



## **Ingredients**

- Funcakes Chocolate Melts Milk 350 g
- Funcakes Sugar Decoration Small Flowers
- Funcakes Musket Seed Pastel
- Funcakes Edible Dye Pastel Green
- Wilton Edible Dye Leaf Green - Icing Color
- Renshaw Royal Icing 400g
- PME Piping Gel

## **Supplies**

- Funcakes Greaseproof Cardboard -Round - 20cm pk/5
- Wilton Disposable Piping Bags 30cm, pk/12
- Wilton Standard Adaptor/Coupler
- Wilton Nozzle #003 Round
- Cake Star Chocolate Template Easter Egg Large Set/2
- JEM Small Hair/Grass Multi-Opening Nozzle #233

## **Step 1: Make the melt chocolate**

Put the melts in a microwave-safe bowl. Melt on maximum power ( $\pm 800W$ ) in the microwave. Every 15/20 seconds, stir the chocolate well so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted (small pieces may still be visible). Keep stirring until the chocolate is dissolved. Be careful not to add any water!



## **Step 2: Prepare the Mould**

Spread a thin layer of melted chocolate into the mold with the back of a spoon. Turn the mold upside down and place it in the refrigerator on greaseproof paper for 5 minutes. Allow the chocolate to solidify. Repeat until the desired thickness is reached. Once the chocolate has hardened properly, the chocolate egg can be easily removed from the mold. Make sure the large egg remains upright.

## **Step 3: Prepare the Icing**

Remove the lid and stir well with a spoon before use to knock out any air bubbles in the product. Replace the lid immediately when you are done to prevent the product from drying out. Add food coloring from Wilton or Funcakes as desired.

## **Step 4: Decorate the Easter Egg**

Place the adaptor on the piping bag with nozzle 3 and fill it with icing. Pipe the sprigs into the egg. To pipe the leaves, use piping nozzle 352. Hold the nozzle upright and slowly pipe the leaves. The slower you pull the piping bag aside, the wider the leaf will become. After this, immediately stick a flower on top.

## **Step 5: Pipe the grass**

For the grass, use nozzle 233. Hold the nozzle just above where you want the grass and squeeze the piping bag and slowly move it upwards. Stick the little chicks and possibly the Easter eggs into the egg with a little icing.



### **Step 6: Decorating the edges**

Once the icing has dried a bit, smear the edge of the egg with piping gel. Sprinkle the musket seed on a flat plate and gently press the edge of the egg into it. Then with a little icing, stick the dove on top. Coat the bottom plate with green icing and stick the egg on it. If you like, decorate the bottom plate with some more smaller eggs.

### **Step 7: Enjoy a delicious Decorated Easter Egg!**