EASTER EGG MOUSSE AND RASPBERRY SURPRISE

Chocolate inside chocolate with a fresh raspberry punch. What could be better?

NORMAL	15 MINS(PLUS CHILLING TIME)	5 MINS	6

Ingredients

- 1¼ cups (185g) NESTLÉ Milk Melts
- 1/4 cup (60mL) NESTLÉ Sweetened Condensed Milk
- 2 tbsp thickened cream
- 1 egg carton
- 6 hollow medium Easter eggs (about 20g each)
- 1 punnet (125g) raspberries

Instructions

1. Place NESTLÉ Milk Melts, NESTLÉ Sweetened Condensed Milk and cream in a medium heatproof bowl; microwave uncovered on MEDIUM (50%) for 1 minute; stir. Repeat process in 30 second intervals until melted and smooth. Refrigerate 3-4 hours or until thick and creamy. Using electric beaters, beat until thick and creamy.
2. Meanwhile, cut the egg carton in half, discarding the lid. This will be used to accommodate the eggs while preparing. Or if desired, use egg cups.
3. Using a small, sharp, pointy tip knife, cut a third of the top from each egg. Place into egg cartons, reserving tops; place three raspberries into each egg and set aside.
4. Spoon chocolate mixture into a piping bag fitted with a 1cm round nozzle. Pipe a small 2cm disc onto six serving plates; sit an egg onto each disc then pipe chocolate mixture into eggs, swirling over the top of the eggs. Finish with a raspberry and the place the cut tops besides the egg on the plat