

Chocolate Nests

Brigades @ Home –10/04/2020

Preparation time: 15-20 minutes

Cooking time: 5-10 minutes

Cooling time: 2 hours

Makes: 12 nests

Ingredients

90g (approx. 4 biscuits) crushed shredded wheat

200g milk chocolate

Mini chocolate eggs for decoration

Cupcake cases

Method

1. Crush the shredded wheat in a small bowl
 2. Break up the chocolate into a large bowl
 3. Melt the chocolate over a pan of barely simmering water
 4. Pour the shredded wheat into the chocolate and stir well to combine
 5. Spoon the chocolate wheat into 12 cupcake cases
 6. Press the back of a teaspoon in the centre to create a nest shape
 7. Chill the nests in the fridge for 2 hrs until set
 8. Put 2-3 mini eggs into each nest
 9. Store in an airtight container
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Chocolate Nests

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Ingredients

85g shredded wheat
(approx. 4 biscuits)
200g milk chocolate
Mini chocolate eggs



Utensils

Small & large bowls
Small saucepan
Wooden spoon
Teaspoon
Scales
Cupcake cases



1.
Weigh out the shredded wheat in the small bowl and crush it up



2.
Weigh out the milk chocolate in pieces in the large bowl



3.
Put a small saucepan on the stove with 1cm water in the bottom and bring it to a light simmer



4.
Gently melt the milk chocolate until it is all liquid



5.
Take the milk chocolate off the stove and pour in the crushed shredded wheat



6.
Mix well until the shredded wheat is all coated



7.
Spoon the mixture into 12 cupcake cases



8.
Using a teaspoon make a small indentation in the centre of each nest



9.
Chill the nests in the fridge for 2 hours



10.
Add 2-3 mini eggs to each nest

