

SWEET “SCOTCH EGGS” (GF)

INGREDIENTS

- 5-6 full size Creme Eggs
- 4 Tbsp of mascarpone soft cheese
- 3.5 Tbsp of icing sugar
- 90g of crushed GF digestives
- 90g of crushed GF shortbread
- 125g of milk chocolate
- 1 Tsp of vanilla extract
- 200g chocolate strands

EQUIPMENT

- 2 bowls

METHOD

1. Melt your milk chocolate and set to one side for a few minutes.
2. In a large bowl, using a spatula, combine the mascarpone with the icing sugar until smooth.
3. Add your vanilla extract and your crushed digestives.
4. Add your melted chocolate (which should not be hot) and start to add your crushed shortbread to your mixture. Keep adding your remaining crushed biscuits until you create a mix that holds together and you can handle (it will be a bit sticky, but not wet).
5. One by one, take a Creme egg (unwrapped) and some of your mixture, shaping it around the egg to create a spherical shape. Then roll it in sugar strands and pop in the fridge to set for approximately 2 hours and ENJOY!