





PASTRY BASKETS WITH CHOCOLATE STRAW AND EGGS

Preparation time: 30 minutes

Cooking time: 22 minutes

Makes: 4

Difficulty: ★★

300g puff pastry

2 eggs, beaten

200g white chocolate melts

100g milk chocolate melts

mixed easter eggs and chocolate rabbits, to serve

1 Preheat oven to 190°C. Roll out the puff pastry to 4mm thick. Use a rolling lattice cutter wheel to make alternating cuts in the pastry, or use a small sharp knife, marking the lines evenly with a ruler to ensure each line overlaps the next. Cut four strips 2cm wide and 18cm long.

2 Stretch out the dough to form the lattice, cut four 18cm discs, then drape over 12cm ovenproof bowls that have been covered in baking paper or are very well oiled. Drape the strips over four similar bowls. Brush with beaten egg, then bake for 22 minutes, until golden and crisp. Cool on a wire rack.

3 Melt the chocolates gently. Place four 25cm strips of acetate plastic (or any medium-thickness plastic) on a board, then drizzle with a little milk chocolate. Pour white chocolate over the top, then a few more drips of milk chocolate. Flatten with a palette knife, allow to cool for 4 minutes, then clip the ends of each strip together with bulldog clip and hang until dry.

4 Gently remove the chocolate from the plastic, then place into the pastry baskets. Top with Easter eggs and chocolate rabbits.

