

CHERRY-RIPE FILLED EASTER EGGS





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Preparation time: 20 minutes

Cooking time: 5 minutes

Makes: 12

2 cups pitted cherries

1 cup golden caster sugar

4 eggs

½ cup cherry brandy

200g dark chocolate, chopped

200ml thickened cream

2 Tbsp desiccated coconut

1 tsp coconut essence

4 drops red food colouring (opt.)

12 x 8cm (medium) chocolate easter eggs

shaved coconut, to garnish

1 Combine the cherries and $\frac{3}{4}$ cup sugar in a medium saucepan and set over a moderate heat. Simmer for 10 minutes, then purée until smooth. Set aside to cool completely. Put the eggs, brandy and remaining sugar in a bowl and set over a saucepan of simmering water, whisking constantly until thickened.

2 Melt the chocolate, then cool slightly. Fold into half the egg mixture with half the cream. Mix the cherries and coconut essence with the remaining egg mixture and cream, as well as the desiccated coconut and food colouring if using.

3 Gently marble the mixtures together, then load into a piping bag. Cut the tops off the easter eggs with a sharp knife, then pipe the mixture in. Chill for 2 hours, until firm. Garnish with shaved coconut.