



CRUNCHY EASTER NESTS

INGREDIENTS

DARK CHOCOLATE:

100g All bran
100g **DLA Apo 58%**
Dark Chocolate Couverture
15 almond dragees

WHITE CHOCOLATE:

100g All bran
100g **DLA Ivana 30%**
White Chocolate
15 almond dragees

METHOD

1. Place DLA Apo 58% Dark Chocolate Couverture and DLA Ivana 30% White Chocolate in heat-resistant bowls separately and heat in a microwave to melt.
2. Put all bran in each bowl. Pour melted chocolate into each and mix.
3. Spread parchment paper on a baking pan and roll using an ice cream scoop or a large spoon. Slightly press the top to shape it like a nest and place the almond dragees on top.
4. Chill in a refrigerator for about 30 minutes to harden.

FEATURED PRODUCTS

Apo 58%
Dark Chocolate
Couverture



Ivana 30%
White Chocolate