

5-INGREDIENT COCONUT ICE EGGS

Makes 100

INGREDIENTS

1 tin (385g) NESTLÉ Sweetened Condensed Milk
3 cups icing sugar
4 cups desiccated coconut
2 drops yellow food colouring
1 slab (85g) NESTLÉ Aero Dark

To decorate:

Colourful vermicelli sprinkles

METHOD

1. Line a baking tray with baking paper. **Chef's Tip: Make sure the tray fits in the fridge!*
2. Mix together the condensed milk and icing sugar in a large bowl.
3. Work the desiccated coconut into the mixture until well combined. If needed, use your hands to knead it.
4. Place a quarter of the mixture in a second bowl, add yellow food colouring and knead in until you get a consistent yellow colour.
5. Divide and roll the yellow coconut ice into small, evenly-sized balls.
6. Take a large tablespoon-sized piece of the white coconut ice and roll it out flat in your hand. Place the yellow ball inside.
7. Mould the white coconut ice around the yellow ball and gently roll it in your hands until you get an egg-shaped ball.
8. Place the completed eggs on the baking tray and refrigerate for 10-20 minutes, until firm.
9. Break up the chocolate and place in a microwave-safe bowl. Melt in the microwave at 10-second intervals.
10. Dip the coconut ice eggs into the melted chocolate, ensuring it is completely covered, then use a fork to lift it out, holding it over the melted chocolate to allow any excess chocolate to drip off. Place back on the baking tray. **Chef's Tip: As an alternative, drizzle the chocolate over the coconut ice eggs.*
11. Sprinkle some colourful vermicelli over each one and place in the fridge to cool and set.
12. Serve and ENJOY!