Raw Vegan Chocolate Easter Eggs

Ingredients

3/4 cup (170g) cacao butter, melted
1/4 cup (65g) agave nectar
2/3 cup (60g) cacao powder
1/4 tsp vanilla powder
1/64 tsp salt, finely ground

Method

1. Melt cacao butter at around 40-45°C (104-113°F) on a double boiler or in a dehydrator.
2. Grind salt to a fine powder (e.g. in a mortar and pestle).
3. Add agave nectar to cacao butter.
4. Sieve cacao powder, vanilla powder and salt into butter and agave mix.
5. Whisk until smooth.
6. Keep stirring and whisking until chocolate reaches around 31°C (88°F).
7. Pour into moulds.
8. If making solid easter eggs, put them into the fridge to set.
9. If making hollow easter eggs, leave until chocolate begins to set on the outside of the moulds.
10. Spoon out excess chocolate, and use spoon to ensure that inside of mould is thoroughly coated.
11. Put in the fridge until completely set.
12. Pop easter eggs out of the moulds.
13. (Optional) Fill hollow eggs with special treats.
14. "Glue" halves together with extra melted chocolate.
15. Store in the fridge or at room temp.

Makes

295g (around 20 small eggs)

Equipment

Dehydrator or double boiler, Easter egg moulds, bowl, whisk, scales

Advance preparation

- Melt cacao butter (20 mins)

Tips

Melting the cacao butter will be much easier and faster if you grate it first.

My preference is to use agave nectar for this chocolate, because the flavour works really well. If you use a different liquid sweetener, you may need to adjust the quantity to ensure that the chocolate sets properly.

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