

Bush Food Chocolate Fun

This Chocolate On Purpose 'Yungirang Chocolate Easterliciousness' is a fun and easy recipe to make with the kids... it's fun and yum!

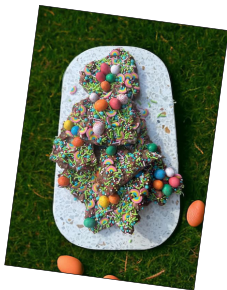
~ yungirang - Wiradyuri First Nations language for 'noisy'.

INGREDIENTS:

400g Chocolate on Purpose Milk Chocolate Buttons
20g Chocolate On Purpose Riberry (Daguba) Freeze Dried Powder
120g Dollar Sweets 'Popping Toppings' Rainbow crackling candy
50g Pink & White 'Mini Marshmallows'
Edible Decorations of your choice... we used:
M&M's Speckled Eggs (Peanut)
M&M's Speckled Eggs (Crispy)
Dollar Sweets 'Over the Rainbow' Sprinkles

PREPARATION:

1. Line a baking tray with grease proof paper.
2. Measure out your milk chocolate, popping candy and mini marshmallows into bowls.
3. Open your packets of speckled eggs and place into bowls and open the jar of rainbow sprinkles.
Now you'll be ready to decorate before the chocolate begins to set.



INSTRUCTIONS:

1. Place the Milk Chocolate into a microwave safe bowl.
2. Heat the bowl in your microwave on 30-second short bursts, stirring at each interval until the chocolate is half melted (you will see both liquid chocolate and soft chocolate buttons in the bowl).
3. Remove from microwave and continue stirring. The heat and stirring will continue to melt the chocolate until it is smooth, and you will have tempered (shiny) chocolate.
4. Add the popping candy and mini marshmallows to the bowl and fold into the chocolate.
5. Pour the chocolate mixture onto the lined baking tray and smooth out with the spatula.
6. Quickly begin decorating... Sprinkle daguba fruit powder all over the chocolate mixture. Sprinkle the rainbow sprinkles all over the chocolate mixture, and gently press in the rainbows. Place an assortment of speckled eggs in groupings, and gently press in.
7. Place the tray into the fridge for 20-minutes.
8. Remove and place on bench. Keep your ears peeled! Now you'll discover why it's called yungirang.
9. Wait about 15-minutes and snap into pieces.
10. Enjoy! Best shared with friends and family!

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