

| CRISPY NESTS



5 years + | Difficulty: ★★ | 40 minutes preparation and 1 hour in the fridge

You need:

- 170 g 70% dark chocolate
- 60 g melted butter
- 1 tablespoon lemon zest
- 2 x 250-ml coffee cups filled with puffed rice cereal (such as Rice Krispies)
- 1 teaspoon vanilla
- 40 mini chocolate Easter eggs

Steps :

- Grate the peel of your lemon to fill 1 tablespoon with zest.
- In a bain-marie, break up the squares of dark chocolate so that they melt, add the melted butter and zest.
- Remove from the heat and allow to cool.
- Incorporate the puffed rice cereal, gradually stirring it in with a spatula so that the cereal is fully coated in chocolate without being crushed. Complete the recipe by adding the vanilla.
- Divide the mixture into silicone baking cases (easier to remove) and shape it into nests using a spoon.
- Refrigerate for 1 hour.
- Remove and decorate each of the nests with mini Easter eggs or small sweets.
- Enjoy!