



Crunchy Cornflake Nest

Getting Started

- 1.** On a sheet of baking parchment, use a pencil to draw around a plate of about 20cm (8in) diameter. Turn the paper over so the pencil is on the underside and place on a board.
- 2.** Break the chocolate into pieces in a large bowl and add the butter and melt in a microwave oven, or over a pan of hot water taking care not to over-heat it. Stir in the golden syrup. Add the cornflakes and stir to coat them in the chocolate mixture.
- 3.** Spoon the chocolate mixture out to cover the circle on the baking parchment, hollowing the centre slightly, taking care not to crush the cornflakes too much. Place the nest in the fridge for 15-30 minutes until set.
- 4.** Peel away the baking parchment and place on a serving plate. Fill with chocolate eggs and decorate with fluffy Easter chicks.

What you need

- 200g bar dark chocolate
- 100g (3½ oz) butter
- 4 tbsp golden syrup
- 200g (7oz) honey and nut cornflakes
- Foil wrapped eggs and fluffy chicks to decorate
- Parchment paper
- Dark chocolate - (callebaut chocolate)

Top Tips

The nest maybe kept for up to 2-3 days, stored in an airtight container, in a cool place.