

Make your own slavery-free Easter eggs



Make your own slavery-free Easter chocolate this year! A list of ethical chocolate brands can be found [here](#).

Moulds can be found online or in stores such as Spotlight or Target. The chocolate below can be found at ALDI and the moulds at Spotlight.



1. To melt and temper your chocolate, break the chocolate up and place it in a plastic bowl. Heat the chocolate in the microwave for 30-second increments, stirring well in between. Repeat this process until half of the chocolate is liquid, and the other half is solid chocolate. Stir the chocolate to melt the remaining buttons and create a smooth mixture.



Fill the egg mould with the mixed chocolate until completely full. Scrape the top surface and sides of the mould with a metal scraper or palette knife. Tap the mould on the bench to eliminate any air bubbles.



Leave to set at room temperature for 10-15 minutes, then place the mould into the fridge for 15-20 minutes to fully set and allow the chocolate to contract from the mould.





Meanwhile, warm a clean tray in the oven to 50°C. To remove the chocolate from the moulds, tap on a bench and gently twist, like you would to an ice tray.



To make a full egg, choose two halves and gently rub over the warm tray until the edges begin to soften. Press the edges together and leave to set.



Easter Bunny approved!