

HOW TO MAKE

Oeufs au chocolat

Shopping list

- 6 eggs
- 1/8 cup sugar
- 8 oz chocolate
- 2 oz butter
- ½ cup heavy whipping cream
- 1 cup hazelnuts

Step

1

Cut the top of the eggs and empty them (remove the white skin inside). Rinse them and let them dry. Boil water with ½ TBS color and 1 TBS vinegar, remove from heat and add the eggs for 10 minutes.

2

Place the hazelnuts in a baking sheet and toast them. Place hazelnuts (rubbed to get rid of some of the peels) and sugar in a food processor and blend. Melt chocolate and butter, add to the hazelnuts as well as the cream. Cool a little and pour in the egg shells.

What you need (serves 6)

- 6 eggs
- White vinegar
- Gel food color

- 1/8 cup sugar
- 8 oz chocolate
- 2 oz butter
- ½ cup heavy whipping cream
- 1 cup hazelnuts

Marguerite's tip

