



Picnic Box - Truffle Egg Box

This activity is for Scouts
but any section or leaders
could take part too !

What you need:

- 150ml double cream
- 100g dark chocolate, chopped into small pieces
- 100g milk chocolate, chopped into small pieces
- 2 tbsp cocoa powder
- 50g chopped hazelnut
- Mini paper cases
- Empty egg box
- Ribbon (optional)
- Basic kitchen equipment



How to make it:

Make a box of special truffle eggs in a real egg box.

1. Gently heat the cream in a pan. When hot, remove from the heat and leave to stand for 1 min.
2. Add the dark and milk chocolate to the pan, and stir until melted and smooth.
3. Pour mixture into a bowl and chill in the fridge until firm.
4. When the chocolate is firm, use 2 teaspoons to scoop out 12 walnut-sized truffles.
5. Roll half the truffles in the cocoa powder and the other half in hazelnuts.
6. Place the covered truffles in mini paper cases and pop into egg boxes.
7. You can now tie-up with ribbon and give to someone you love.

Get more Foody:

Add dried fruit or peppermint essence to create
different flavours.

Use sweets and sprinkles to decorate.

What variations can you think of...



Safety Notes:

Scissors / Sharp Objects: Supervise young people appropriately when using scissors and knives.
Store all sharp objects securely, out of the reach of young people.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.