

Chocolate Easter Braid

Ingredients

- Shire Puff Pastry Block
- 1 x Bar of Chocolate
- 1 x Medium Egg
- 1x Mini Eggs

1. Cut a pack of pastry in half then roll out thinly on a lightly floured surface until it is a rectangle, roughly 3 x the width of a bar of chocolate and there is about 2 cm pastry top and bottom of the chocolate.
2. Place a bar of milk or plain chocolate in the centre and cut diagonal lines along the left and right side of the chocolate.
3. Remove the corner pieces and fold over the top and bottom flaps.
4. Starting at the top fold over alternate right and left pieces until the chocolate is enclosed.
5. Place on a baking sheet lined with non-stick baking parchment.
6. Brush with a little beaten egg and then scatter over some smashed chocolate mini eggs.
7. Bake in a preheated oven 220C gas Mark 7 (200C fan) for about 25 mins or until risen and golden brown. (Cover with foil if the pastry browns too quickly)
8. Serve whilst still warm and gooey.