



**Tupperware®**

Silicone Form  
**OVAL**  
Recipes

# Silicone Forms

## OVAL FEATURES



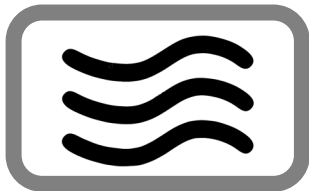
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- Each mold holds approximately  $\frac{1}{4}$  cup.
- 1341 Royal Amethyst
- Measures  $11\frac{3}{4} \times 7\frac{3}{4} \times 1\frac{1}{3}$  "

Our durable Silicone Baking Forms feature non-stick coating on the interior for easy cleaning and cooking (up to 428° F/220°C). They produce no odor or smoke and can be used in the fridge, freezer, oven or microwave.

\*Features Limited Lifetime Warranty.

# Silicone Forms

## **OVAL** FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe  
up to 428° F/220°C



Freezer Safe

# oval form RECIPES

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# Caramelized Crunchy **ALMOND HEDGEHOG**

A close-up photograph of three almond hedgehog cookies. The cookies are round and covered in sliced almonds, giving them a textured, spiky appearance. Each cookie has two large, white, oval-shaped eyes with black pupils and a small, round, black nose. They are arranged on a green surface made of finely grated coconut mixed with green food coloring, which is sprinkled with small, colorful, round candies. The background is a light blue surface.

## **INGREDIENTS**

- 1 cup sliced almonds
- 1 cup honey
- 1 tsp. oil to grease the tablespoon
- Marzipan and candies for decorating

## **DIRECTIONS**

1. In the **Chef Series II Saucepan**, toast gently the almonds over medium heat for a few minutes until they start to smell fragrant and take on a little color.
2. Add the honey and continue cooking on medium heat for 1 minute while constantly stirring.
3. Divide the mixture into the cavities of the **Silicone Oval Form** and using the back of a slightly greased tablespoon, immediately press the mixture against the sides of the cavities to create a hollow shell. Allow to stand for 30 minutes at room temperature.
4. Gently unmold and decorate with marzipan and candies.

Tip: Create a green field of edible “grass” by mixing  $\frac{3}{4}$  cup of dry grated coconut with 1 tsp. of green food coloring. Spread on the serving dish and place your decorated hedgehogs among the edible grass.

# CARROT CAKE EGG with Cream Cheese Frosting



## INGREDIENTS

⅓ cup carrots, grated  
⅓ cup all-purpose flour  
⅓ cup brown sugar  
½ tsp. baking powder  
1 tsp. cinnamon powder  
1 tsp. ginger powder  
Pinch of salt  
⅓ cup sunflower or canola oil  
2 medium eggs

## *Frosting*

½ cup cream cheese  
½ tsp. vanilla flavoring  
¾ cup powdered sugar  
¼ cup butter, melted

## DIRECTIONS

1. Preheat the oven to 350°F/180°C.
2. In a bowl, whisk together the flour, brown sugar, baking powder, cinnamon, ginger, salt, oil, and eggs. Add the grated carrots and stir again.
3. Set the **Silicone Oval Mold** on the Small Baking Sheet and divide the mixture into the eight cavities.
4. Bake for 30 minutes. Allow to cool for 10 minutes and unmold.
5. In the **SuperSonic Chopper Extra** with whisk attachment, whisk the cream cheese with the vanilla flavoring and powdered sugar. Add the melted butter and whisk again.
6. Slice the carrot cakes horizontally. Fill them and decorate the tops with the cream cheese frosting.

# Chocolate EGG NEST



## INGREDIENTS

- 1 (12 oz.) bag milk chocolate chips
- 1 (12 oz.) bag butterscotch chips, more chocolate chips, or peanut butter chips
- 1 (12 oz.) bag chow mien noodles

Cadbury mini chocolate eggs, M&Ms or Jelly Beans.

## DIRECTIONS

1. In a large microwave safe bowl, melt chocolate chips and butterscotch chips together in microwave, stirring every 30 seconds.
2. Stir in chow mien noodles.
3. Spray muffin tins lightly with cooking spray.
4. Drop by spoonfuls into **Silicone Oval Form**, Press down on center of each ball with one spoon to form a small cup.
5. Freeze for 20 minutes.
6. Carefully unmold and fill each shell with mini eggs or Jelly beans on top.



# Chocolate Fillable EGG SHELLS

## INGREDIENTS

12 oz. white chocolate, chopped into ½ inch cubes  
2 oz. dark chocolate (semi-sweet or 70%, whatever you prefer) for the decoration

*You can mix and match colors of chocolate, even add dye to your white chocolate.*

## DIRECTIONS

1. Melt and your dark chocolate in a microwave safe bowl. Pour the chocolate into the Ziplock bag. Cut a small hole off of the corner of the plastic bag. Squeeze the chocolate out through the small hole and swirl your hand around over the **Silicone Oval Form** to make whatever pattern of swirls or streaks that you like on your eggs.
2. Melt and your white chocolate in a microwave safe bowl. Pour your chocolate into the cavities of the oval form and turn to fill up to the sides. Then flip the entire mold over and hold it parallel to the counter over a piece of waxed paper, letting the white chocolate drip out onto the waxed paper. Tap the mold a few times, then flip it back over. Using a long straight clean ruler, offset decorating spatula or the back of a long, straight knife, scrape the chocolate off of the surface of the mold quickly and then flip upside down onto the second piece of waxed paper. Let set for 10 minutes, then flip back over and again use a straight edge to scrape any lingering white chocolate off of the flat surface.
3. Fill egg with whatever you desire a filling or candy.
4. To seal you can either melt a small amount of chocolate and brush edges then seal or in a warm pan lightly touch rim of one egg then attach to other half shell of egg.

# Chocolate SHELLS



## INGREDIENTS

1 cup semisweet chocolate chips

## DIRECTIONS

1. Place chocolate chips in the **Stack Cooker ¾ Qt. Casserole** and microwave on high power 90 seconds, stopping to stir every 30 seconds, until chocolate chips have fully melted.
2. Brush each cavity of **Silicone Oval Form** with melted chocolate until an even, thin layer forms.
3. Let set for 5 minutes at room temperature or in refrigerator. Carefully unmold and decorate as desired, or use melted chocolate to combine two shells and make a hollow egg.

# Cookie Dough **CHOCOLATE EGGS**



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## **INGREDIENTS**

½ cup chocolate, chopped (milk, dark or white)

### *Cookie Dough Filling*

½ cup butter, softened

½ cup brown sugar

¼ cup sugar (white, coconut, raw or castor)

½ tsp. vanilla extract

1 cup all purpose flour

⅓ tsp. salt

3 Tbsp. almond milk

½ cup chocolate chips

*Mini cookies for topping*

## **DIRECTIONS**

1. Set the **Silicone Oval Mold** on a small baking sheet.
2. Place chocolate in the **Micro Pitcher**, cover and microwave at 50% power for 1-1:30 minute. Stand for 2 minutes and stir. If not completely melted, microwave for another 10-20 seconds. Set aside to thicken.
3. Pour 1 tablespoon of melted chocolate into each **Silicone Oval Mold** cavity. Using the Basting Brush, spread the chocolate evenly across the egg cavities. Refrigerate for 20 minutes. Gently un-mold.
5. In a small bowl whisk the butter, sugars and vanilla until light and creamy. Add flour and salt, mix until just combined. Add milk and stir until cookie dough is smooth and creamy. Mix through chocolate chips.
6. Fill chocolate covered shells with the cookie dough mix.
7. Refrigerate until set, decorate with mini cookies, then serve.



# Dinosaur EGGS

## INGREDIENTS

3 Tbsp. Butter  
3 cups Rice Krispies Cereal  
3 cups Mini Marshmallows Food coloring

## DIRECTIONS

1. Add marshmallow and butter in the **Stack Cooker 3 Qt. Casserole**, microwave for 30-60 seconds, stir, if more time is needed to melt to in 15 second increments; stir.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Divide cereal mixture in half into each the **¾ Qt., 1½ Qt. and the 3 Qt. Stack Cooker Casserole**.
4. Wearing food safe gloves, mix 2 drops one color of food coloring by hand into 1 batch of the cereal; set aside. Mix 2 drops of 2nd color of food coloring together with another batch of rice cereal; set aside, leaving the third batch as is.
4. Press mixture into **Silicone Oval Molds**.
5. Refrigerate until firm.



# Easter EGG CAKES

## INGREDIENTS

- ½ cup unsalted butter, softened
- ⅓ cup granulated sugar
- 2 large eggs
- Zest of 1 lemon
- 1 tbsp. whole milk
- ¾ cup self-rising flour
- 2 drops food coloring of choice

## DIRECTIONS

1. In Mixing Bowl, stir to combine butter and sugar using spatula. Add one egg at a time, lemon zest and milk until well combined. Add flour and mix well. Scoop ½ cup of the batter and add food-coloring, transfer colored batter to **Decorator Bag**.
2. Use Decorator Bag to decorate the **Silicone Oval Form** with decorative designs.
3. Divide remaining batter among each **Silicone Oval Form** cavity and microwave on high power 2 minutes. At the end of cooking time, if batter is not done, microwave on high power an additional 15 secs at a time until toothpick inserted in center comes out clean. Let cool 5–10 minutes before unmolding.

# Fancy Chocolate EGGS



## INGREDIENTS

- 1 oz. chocolate, chopped (white, milk or dark)
- 4 oz. chocolate of a different color than the first one (dark, milk or white)

## DIRECTIONS

1. Place Chocolate the **Micro Pitcher**, cover and microwave at 360 watts, 1 minutes 20 seconds for dark chocolate; 1 minute 10 seconds for milk chocolate or 1 minutes for white chocolate. Allow to stand for 2 minutes, stir, if chocolate is not completely melted, microwave again for 10-20 seconds.
2. Place the **Silicone Baking Form** in the **Large Snack Stor**. Using the melted chocolate create dots, lines or any design in the Baking Form. Refrigerate for 20 minutes. Take the Oval Form out of the fridge and allow to stand for 10-12 minutes, allow it to return to room temperature.
4. Melt the 4 oz. chocolate, when the chocolate has melted, allow to stand for 8-10 min. The chocolate should stay melted but not be too hot.
5. Pour 1 tablespoon of melted chocolate into the first cavity where you already made some decorations and using the **Basting Brush**, spread the chocolate on the whole surface of the cavity, continue with the remaining cavities.
6. Refrigerate for 30 minutes.
7. When unmolding delicate chocolate shells, press gently on bottom of **Silicone Baking Form** with 3 or 4 fingers to spread the pressure as much as possible. To avoid fingerprints on the chocolate, wear food-contact approved disposable gloves.
8. To assemble two pieces into one solid egg: Hold a shell in each hand and place both shells against warm pan surface for 1-2 sec. to slightly melt at the rim. Then assemble both halves together and hold them for a few seconds. 13

# Floating Meringue Mouse



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## INGREDIENTS

### *Custard Sauce*

- 2½ cups milk, room temperature
- 2 Tbsp. corn starch
- ½ tsp. vanilla powder
- 3 egg yolks
- ½ cup sugar

### *Meringue Mice*

- 2 egg whites
- ⅓ cup sugar

### *For Decoration*

- marzipan
- tiny chocolate balls
- food coloring (optional)

## DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, mix the milk, corn starch, vanilla powder. Microwave uncovered for 3 minutes at 600 watts. Stir and microwave for 2 minutes at 600 watts.
2. Whisk the egg yolks constantly with ⅓ cup sugar until foamy and has doubled in volume. Pour this mixture in the hot milk while constantly stirring. The cream should thicken to reach the texture of a custard; if needed, microwave again for 30 seconds at 600 watts. Allow to cool.
3. Beat the egg whites until stiff. Add remaining sugar and continue whisking for a few seconds.
4. Divide the egg whites into the cavities of the **Silicone Oval Form**; pack gently and flatten using the **Silicone Spatula**. Microwave for 40 seconds at 600 watts.
5. Unmold on kitchen paper and allow to cool.
6. Decorate with the marzipan (nose, ears and tail) and the chocolate balls (eyes).
7. Serve each mouse on some custard sauce in a bowl or a soup plate.

Tip: Food coloring can be used to color the custard and the marzipan. For the marzipan, add 1-2 drops of food coloring and knead (wear disposable gloves to avoid looking like a first grader after finger painting).

# Hash Brown EGGS



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## INGREDIENTS

2 cups frozen hash browns, thawed and patted dry  
2 Tbsp. butter, melted  
Salt, pepper  
4 medium eggs  
Green salad for serving

## DIRECTIONS

1. Preheat the oven to 350°F/180°C.
2. Set the **Silicone Oval Mold** on a small baking sheet.
3. Combine the hash browns with the melted butter and divide them into the eight cavities of the **Silicone Oval Mold**, using the back of a tablespoon, press the grated potatoes against the sides of the cavities to create a hollow shell. Allow the hash browns to rise a little above the top rim of the cavities as they will shrink during the baking process.
4. Bake for approximately 50 minutes.
5. Season with salt without unmolding, add an egg into four of the eight cavities.
6. Bake for 8-12 minutes. The egg whites should start to become firm but the yolk must stay liquid. The four non egged shells continue baking at the same time to become even crispier.
7. Allow to stand for 5 minutes before gently unmolding. Use the empty potato shells to cover the ones with an egg and serve with a nice green salad.

A close-up photograph of a hand holding a dark, smooth chocolate egg bomb. The egg bomb is being held just above a light blue and white ceramic bowl filled with white milk. The background is a soft pink surface. The text 'Hot Chocolate EGG BOMBS' is overlaid in the top left corner.

# Hot Chocolate EGG BOMBS

## INGREDIENTS

- 8 oz. dark or milk chocolate, chopped
- ½ cup mini marshmallows
- 1 cup milk of choice

## DIRECTIONS

1. Place chocolate in **2 Cup Micro Pitcher**. Microwave for 30 seconds at a time, stirring after each interval, until fully melted.
2. Divide melted chocolate evenly into each cavity of the **Silicone Egg Form**. Use basting brush to spread it all over the full surface of each cavity. Refrigerate for 20 minutes.
3. Gently unmold by peeling back the Silicone from the hardened chocolate, and if desired, use food-approved gloves to avoid fingerprints.
4. Add marshmallows and any other desired fillings to four chocolate egg shells.
5. Heat a small skillet to low heat and hold empty chocolate shell against surface of hot skillet to slightly melt at the rim, then assemble with the filled chocolate shell and hold them for a few seconds to set. Repeat process with remaining eggs and store in fridge until ready to use.
6. When ready to use heat milk of choice for 1 minute. Add 1 chocolate egg to mug and pour hot milk over it so the chocolate melts and exposes the filling. Stir to combine and drink warm.

# Krispy Rice & **CHOCOLATE EGGS**



## INGREDIENTS

- ½ cup dark chocolate
- 2 Tbsp. butter
- ⅓ cup Krispy rice cereal
- 1½ cups vanilla ice cream to fill the eggs

## DIRECTIONS

1. Break the chocolate into pieces and place it into the **Stack Cooker ¾ Qt. Casserole**, add butter, cover and microwave for 1 minute 50 seconds at 360 watts. Allow to stand for 2 minutes Mix using the **Silicone Spatula** and, if chocolate is not completely melted, microwave again for 20 sec.
2. Add the puffed rice into the **Stack Cooker ¾ Qt. Casserole** and mix gently using the **Silicone Spatula** until the rice is completely covered with chocolate.
3. Place the **Silicone Oval Form** a small tray and divide the puffed rice and chocolate mixture into the cavities of the **Silicone Oval Form**. Using the back of a tablespoon, press the mixture against the sides of the cavities to create a hollow shell. Freeze for 20 minutes.
4. Carefully unmold and fill each shell with vanilla ice cream. Assemble the shells to create whole eggs and keep in the freezer until serving.
5. Take out of the freezer 10 minutes before serving.

# Lemon & Almond CAKES



## INGREDIENTS

1 cup all-purpose flour  
1 tsp. baking powder  
 $\frac{1}{3}$  cup sugar  
2 medium eggs  
Zest of one lemon  
 $\frac{3}{4}$  cup heavy cream

*For decoration*

$\frac{3}{4}$  cup marzipan  
2 drops of food coloring  
Tiny sugar candy decorations

## DIRECTIONS

1. Preheat the oven to 350°F/ 70°C.
2. In the bowl, beat the flour, baking powder, sugar, eggs, lemon zest and heavy cream. Stir until you have a consistent mixture.
3. Place the **Silicone Oval Mold** on the small baking sheet and divide the mixture into the cavities.
4. Bake for approximately 20 minutes then allow to stand for 5 minutes before unmolding.
5. Roll out  $\frac{1}{4}$  cup marzipan into a thin layer using the **Rolling Pin**.
6. To add color to your marzipan, add 2 drops of food coloring in the remaining marzipan. Knead until you get an even color.
7. Layer the marzipan on the eggs and decorate with the red marzipan and candy decorations.

# Lemon Meringue **EGGS**



## INGREDIENTS

6 large egg whites, room temperature

1 tsp. freshly squeezed lemon juice

½ tsp. pure vanilla extract

1 cup superfine sugar

1½ Tbsp. cornstarch

*Lemon cream*

2 medium eggs

⅓ cup sugar

1 Tbsp. corn starch (± 15 ml)

½ cup lemon juice

¼ cup butter

## DIRECTIONS

1. Preheat oven to 200°F. In the bowl of an electric mixer fitted with the whisk attachment, combine whites, lemon juice, and vanilla. Beat on low speed, gradually increasing to high, until soft peaks form, about 1½ minutes.
2. Sprinkle sugar over the egg white mixture; beat on high speed until glossy peaks form, about 3 minutes. Sift cornstarch over mixture, and fold to combine.
3. Using two soup spoons, drop balls of meringue the **Silicone Oval Form**. Press down on center of each ball with one spoon to form a small cup.
4. Bake 1 hour. Reduce oven temperature to 175°F; continue baking until outside is dry and crisp and inside is chewy, about 1 hour more. Remove from oven; let cool completely.
5. Meanwhile, prepare the lemon cream: in the **1 Qt. Micro Pitcher**, whisk the eggs, sugar and corn starch. Add the lemon juice and whisk again. Cover and microwave for 2 minutes at 600 watts. Whisk and microwave again for 2 minutes. Whisk immediately and allow to stand for 5 minutes.
6. Add the butter into the warm cream and whisk until completely melted. Allow to cool for 5 minutes, then refrigerate for at least 1 hour.
7. At the end of the baking time, allow meringue shells to stand for 5 minutes, gently unmold and allow to cool completely.
8. Just before serving, fill each half meringue egg with the cream and assemble them to make a whole egg.



# Panna Cotta

## EGGS

### INGREDIENTS

- 3 gelatin sheets ( $\pm$  6 g)
- 1½ cup heavy cream (30% fat)
- ⅓ cup sugar
- ½ tsp. vanilla extract
- 1 tsp. oil
- 8 apricots halves in syrup

### DIRECTIONS

1. In a small bowl, add some cold water. Immerse the gelatin sheets for 5 minutes until soft.
2. Pour the heavy cream into the microwave container, cover and microwave for 2 minutes 30 seconds at 800 Watts.
3. Dissolve the drained gelatin sheets in the hot cream. Process one sheet at a time.
4. Add the sugar and the vanilla extract and stir until sugar is melted.
5. Place the **Silicone Oval Form** on a small baking sheet, then using the **Basting Brush**, grease the inside of each cavity with a bit of oil.
6. Pour the cream mixture into the **Silicone Oval Form** and refrigerate for at least 4 hours or until stiff.
7. Unmold gently and decorate each panna cotta with a half apricot.

Tip: To help unmolding, first stretch the edge of each cavity to unstick the panna cotta all around the top rim.



# Peanut Butter Chocolate EGGS

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## INGREDIENTS

6 ounces milk chocolate, chopped (about 1 cup)  
½ cup smooth peanut butter  
¼ cup confectioners' sugar  
1 Tbsp. unsalted butter, at room temperature  
5 saltine crackers, finely crushed  
Pinch of kosher salt

## DIRECTIONS

1. Put the chocolate in a heatproof bowl set over a pot of simmering water (the bottom of the bowl should not touch the water). Heat the chocolate, stirring occasionally, until completely melted. Keep the chocolate warm over low heat until ready to use.
2. Pour 1-2 tablespoons of the melted chocolate into each cup of the **Silicone Oval Form** and swirl to coat. Freeze until the chocolate is set and hard, about 10 minutes.
3. Add the peanut butter, confectioners' sugar, butter, crackers and salt in a large bowl and beat with an electric mixer on medium speed until well combined.
4. Add 1-2 tablespoons of the peanut butter mixture to each egg cup, patting down to smooth the tops. Pop 4 of the egg cups out of the mold. Coat the top of each of the remaining egg cups in the mold with 1 tablespoon chocolate. Press the removed egg cups onto the freshly coated ones to make 4 whole eggs. Freeze until set, about 10 minutes.
5. Wrap the seam of each egg with a pretty ribbon bow.



# Raspberry & White Chocolate **ICE CREAM EGGS**

## INGREDIENTS

- 1¼ cup raspberries
- ½ cup powdered sugar
- ½ cup heavy cream, chilled
- ⅔ cup white chocolate

## DIRECTIONS

1. Using **the SuperSonic Chopper Extra** with blade attachment, blend the raspberries with the powdered sugar until smooth. Sieve through the Chinois. Set Aside.
2. Whisk the heavy cream until stiff, then add the raspberry coulis and gently mix using the **Silicone Spatula**.
3. Place the **Silicone Oval Form** on a small baking sheet and divide the mixture into the eight cavities. Freeze for at least 8 hours.
4. Remove from freezer and unmold 15 minutes before serving.
5. Using a vegetable peeler, shave white chocolate into flakes. Serve the ice cream eggs with the white chocolate flakes.

# The Chicken or THE EGG



## INGREDIENTS

½ lb. chicken breast, cut into chunks  
2 egg whites  
⅔ cup heavy cream  
Pinch of salt  
Pinch of ground white pepper  
1 egg yolk  
2 Tbsp. mustard  
1 pinch of saffron powder

⅓ cup sunflower or canola oil  
Green salad and toasted bread for serving

## DIRECTIONS

1. Preheat the oven to 325°F/150°C.
2. Add the chicken to the **SuperSonic Chopper Extra** with blade attachment. Add egg whites and blend. Add the heavy cream and blend again until you have a smooth, uniform consistency. Add the salt and pepper and mix a few more seconds.
3. Set the **Silicone Oval Mold** on a small baking sheet and divide the mixture from into the eight cavities. Gently stir the mixture in each cavity with the tip of the **Silicone Spatula** to avoid air bubbles, then flatten the top surface.
4. Bake for approximately 20 minutes. Allow to stand for 10 minutes and unmold.
5. Whisk the egg yolk with mustard, saffron, salt and pepper. Then add the oil while whisking continuously until its a smooth, stiff mixture.
6. Using the **Decorating Bag**, set the mayonnaise on the half egg whites to create a fake egg yolk. Serve on a green salad with a rustic toasted bread.

# Tiramisu EGGS



## INGREDIENTS

- ¾ cup dark chocolate
- ⅔ cup heavy cream, chilled
- ⅓ cup mascarpone
- ⅓ cup powdered sugar
- ⅓ cup ricotta
- ⅓ cup strong coffee
- 1 Tbsp. Marsala or Amaretto (optional)
- 8 ladyfinger biscuits

Cocoa powder for decoration

## DIRECTIONS

1. Place chocolate into the **Stack Cooker 1½ Qt. Casserole**, cover and microwave for 2 minutes at 360 watts or until completely melted.
2. Place the **Silicone Oval Mold** a small baking sheet. Divide the melted chocolate evenly into each **Silicone Oval Mold** cavity. Using the **Basting Brush**, spread the chocolate over the surface of each cavity and freeze for 10 minutes (or refrigerate for 20 minutes).
3. Add cream and mascarpone in the **SuperSonic Chopper Extra** with whisk attachment, whisk until stiff. Add the powdered sugar and ricotta and whisk gently again for a few seconds.
4. Divide the mixture into the cavities of the **Silicone Oval Mold** layered with chocolate. Cavities are not completely full yet to leave some space for the biscuits
5. In a bowl, mix the coffee and Marsala or Amaretto. Break the ladyfingers into 2 or 3 pieces and soak them for 1-2 seconds in the liquid, then place them on the cream in the Silicone Oval Mold . Refrigerate for at least 6 hours.
6. Gently unmold and sprinkle with cocoa before serving.



## Yin & Yang EGGS

### INGREDIENTS

- ½ cup butter
- ½ cup sugar
- 2 medium eggs
- ⅔ cup all-purpose flour
- ½ tsp. baking powder
- Pinch of salt
- ⅓ cup dark chocolate

### DIRECTIONS

1. Preheat the oven to 350°F/ 180°C.
2. Place the butter into the **1 Qt. Micro Pitcher**, cover and microwave for 1 minute at 600 watts. Allow to stand for 1 minute.
3. Add the sugar into the **1 Qt. Micro Pitcher** and whisk. Add the eggs and whisk. Add the flour, baking powder, salt and continue to whisk until you have a smooth, uniform consistency.
4. Divide the dough equally in two Bowls.
5. Break the chocolate into pieces and place it into the clean **1 Qt. Micro Pitcher**, cover and microwave for 1 minutes 30 seconds at 360 watts. Allow to stand for 2 minutes. Stir. If chocolate is not completely melted, microwave again for 20 seconds.
6. Mix the melted chocolate with the dough in one of the Bowls.
7. Place the **Silicone Oval Mold** on a small baking sheet.
8. Fill each cavity with half normal dough and half chocolate dough.
9. Bake for approximately 20 minutes and allow to stand for 10 minutes before unmolding.