

## SOFT NEST WITH DARK CHOCOLATE CREAMY

*An Easter idea that will appeal to adults and children. The reference to Easter is guaranteed and the flavor is unbeatable.*



### INGREDIENTS:

#### FOR THE SOFT

**50 g** butter  
**20 g** cream  
**70 g** brown sugar  
**70 g** eggs  
**20 g** cocoa  
**50 g** powdered almonds  
**5 g** corn starch

#### FOR THE CREAMY

**140 g** dark chocolate  
**50 g** egg yolks  
**25 g** sugar  
**140 g** milk  
**140 g** cream

#### TO DECORATE

**q.b** Confectioned eggs



Difficulty  
EASY



Preparation  
210 min



Portions  
4

1

To prepare the creamy. In a saucepan, combine the milk, cream, sugar and egg yolks. Work with a whisk while cooking, so that the mixture does not stick to the bottom. Once the temperature reaches 82-84 °, remove from the heat and pour over the previously crumbled chocolate. Mix everything to create a creamy emulsion. Place it in a bowl covered with cling film and let it rest in the refrigerator for 3 hours.

### TIP

For the decoration of the nest, you can also use white chocolate or both if you want to create the striped effect. To make everything even more delicious you can add dark or white drops.

2

To prepare the fluffy. Mix the liquids (egg and cream) in a planetary mixer with the leaf. Work until you have obtained a homogeneous mixture, then add the powders or corn starch, powdered almonds, cane sugar and cocoa. Work for a few seconds and finally add the melted butter.



- 3 With a pastry bag ( sac a poche), dress the dough in round ring molds, you can use pastry cups or pastry rings with a diameter of about 10 cm. Bake at 170 ° C for 20 minutes in a ventilated oven. Let the bases cool once they are taken out of the oven.
- 4 Fill a pastry bag ( sac a poche) with cream and using a 'vermicelle' nozzle, create a nest decoration to cover the surface of the cake. To decorate, add some colored Easter sugared eggs to the center of the nest.