

# Giant Easter Tablet (raspberry, lemon & chocolate)

Préparation : 50 min • Cuisson : 0 min

## Ingrédients

- 300g of dark chocolate
- 100g raspberry inspiration
- 50g of liquid cream
- 10g of neutral honey
- 1 egg
- 40g of sugar
- 45g of lemon juice
- 65g of butter
- 90g of almond puree
- 45g of milk chocolate
- 70g of crushed wafer cookies

## Préparation

1. Second recipe for Easter this year, this is a gourmet bar that can be enjoyed as a dessert, as a treat at coffee time by cutting small squares, or even as a snack with a cold drink!
2. I wanted a chocolate bar, of course, but also fresh and fruity, and I love the raspberry & lemon combination, so the flavors were easy to choose.
3. Obviously, you can make the shell with the chocolate of your choice, you just need to adjust the tempering curve.
4. Equipment: I used this mold from PCB Creation.
5. This is professional equipment, so not sold individually, if needed you can use another mold depending on the shape you want to give your cake.
6. Mini angled spatula  
Ingredients: I used the almond puree from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
7. I used the chocolate Caraïbes and raspberry inspiration from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
8. Preparation time: 50 minutes to 1 hour  
For an 18cm long & 4cm high chocolate bar:  
The chocolate shell: of dark chocolate  
You won't use all the chocolate, but it's easier to temper and mold the bar with a larger quantity.
9. You will just need to let the remaining chocolate crystallize so you can use it in another recipe.
10. Temper the chocolate, for this, two options: Make it follow the appropriate temperature curve; for dark chocolate, melt it at 50-55°C, then cool it down to 28-29°C and finally bring it up to 31-32°C which is the working temperature.
11. Or, a slightly less precise but simpler and quicker method, seeding: for this, completely melt 2/3 of your chocolate without exceeding 50°C, and chop the rest into small pieces.
12. When the majority of the chocolate is melted, add the rest of the chocolate and mix until it is completely melted.
13. As soon as the chocolate is ready, pour it immediately into the mold to coat the entire surface.
14. Remove the excess chocolate, let it crystallize for a few minutes, then make a second layer in the same way.
15. Let it crystallize.
16. The raspberry ganache: raspberry inspiration of liquid cream of neutral honey  
Heat the cream with the honey.

17. Then pour it over the partially melted raspberry inspiration and blend to obtain a smooth and shiny ganache.
18. Let it cool at room temperature then pour it into the chocolate shell (it should have a layer thickness of 1 to 1.5cm).
19. 5cm).
20. Place it in the refrigerator to fully crystallize.
21. The lemon curd: 1 egg of sugar The zest of lemons of lemon juice of butter Mix the sugar with the lemon zest.
22. Add the egg, mix well, then incorporate the lemon juice.
23. Thicken over low heat, stirring constantly.
24. When the cream has thickened, let it cool for a few minutes off the heat, then add the butter cut into small pieces.
25. Mix the cream with a stick blender for a few minutes until it is very smooth and the butter is completely incorporated.
26. As with the ganache, let it cool and then pour into the chocolate bar and refrigerate completely (or freeze if you are in a hurry).
27. The almond crunch: of almond puree of milk chocolate of crushed wafer cookies Melt the milk chocolate, then add the almond puree and crushed wafer cookies.
28. Once the mixture is well combined, spread the crunch over the lemon curd, and refrigerate or freeze again to let it crystallize.
29. Then, gently melt a little dark chocolate to close the chocolate bar.
30. Let it crystallize, then unmold and enjoy!