

# Easter Eggs (strawberry, raspberry, lemon, mango, chocolate)

## Ingrédients

- 50g softened butter
- 50g brown sugar
- 50g flour
- 50g hazelnut powder
- 2 tablespoons sugar
- 200g strawberries
- 2 tablespoons sugar
- 1 egg
- 40g sugar
- 45g lemon juice
- 65g butter
- 50g raspberry inspiration
- 5g liquid cream
- 5g neutral honey
- 50g milk
- 10g whole liquid cream
- 1g gelatin
- 15g sugar
- 17g egg yolks
- 200g liquid cream with 35% fat content

## Préparation

1. Third and last recipe for Easter this year, small fruity, chocolatey, and indulgent eggs for your family meal desserts!
2. I made several versions: - Dulcey shell / lime mousse / mango heart - Milk chocolate shell / vanilla mousse / spread heart - Dark chocolate shell / lime mousse / lemon heart - White chocolate shell / orange blossom mousse / raspberry heart - Raspberry inspiration shell / vanilla mousse / strawberry heart I detailed all the recipes below, it's up to you to choose (or not!)
3. ) your favorites ~~if~~ you're in a hurry, you also have the option of using store-bought half eggs and filling them with different spreads or jam, so you'll only need to make the mousse, as well as the streusel (but even for the streusel, you can use store-bought cookie crumbs).
4. The recipe can thus be very quick or much longer depending on what you prefer to do, but in any case, these little eggs should make an impression on your festive table ~~Equipment:~~ Chocolate molds for eggs ~~Ingredients:~~ I used hazelnut powder from Koro: ILETAITUNGATEAU code for 5% discount on the entire site (not affiliated).
5. I used the Orange Blossom and Norohy vanilla & the chocolates Caraïbes, Jivara, Dulcey, Ivoire and raspberry inspiration from Valrhona : ILETAITUNGATEAU code for 20% discount on the entire site (affiliated).
6. Mix the softened butter with the other ingredients until you have a homogeneous dough.
7. Form small pieces, place them on a baking sheet lined with parchment paper, and bake in a preheated oven at 180°C for about 20 to 25 minutes.
8. Allow to cool and set aside until assembling.
9. To make the shells, you will need about of chocolate per half-egg.
10. Of course, you will need to temper a larger quantity to be able to make the molds (for example, for 10 eggs, you will need about of chocolate, but you will need to temper at least of chocolate).
11. Temper the chocolate, for this, two options: - Follow the appropriate temperature curve; for dark chocolate, melt it at 50-55°C, then cool it to 28-29°C, and finally raise it to 31-32°C, which is the working temperature.

12. - Alternatively, a slightly less precise but simpler and faster method, seeding: for this, completely melt 2/3 of your chocolate without exceeding 50°C, and chop the rest into small pieces.
13. When the larger part of the chocolate is melted, add the rest of the chocolate and mix until it is completely melted.
14. As soon as the chocolate is ready, pour it immediately into the molds to coat the entire surface.
15. Wait one to two minutes, then turn the molds over and remove the excess before allowing to crystallize.
16. Then, unmold the shells and set them aside until assembling.
17. Mango core: 1/2 mango 2 tablespoons sugar A dash of lime juice Cut the mango into small pieces, set aside one tablespoon, then add the sugar and lime juice to the rest and cook over low heat.
18. When the mango has cooked down, blend it for a smooth result and refrigerate.
19. Hull and chop the strawberries, add the sugar and lemon, and cook over low heat.
20. Like the mango, once it's cooked, blend for a very smooth result and refrigerate.
21. You'll have too much but it's hard to reduce the quantities.
22. you can use the rest in a tart, freeze it, or just eat it with yogurt.
23. Mix the sugar with the lemon zest.
24. Add the egg, mix well, then incorporate the lemon juice.
25. Thicken over low heat, stirring constantly.
26. When the cream has thickened, let it cool for a few minutes off the heat, then add the butter cut into small pieces.
27. Blend the cream with an immersion blender for a few minutes until it's very smooth and the butter is completely incorporated.
28. Keep refrigerated.
29. Heat the cream with the honey.
30. Then, pour them over the partially melted raspberry inspiration and blend to obtain a smooth and shiny ganache.
31. Soak the gelatin in cold water.
32. Heat the milk with the cream and the chosen flavor.
33. Whisk the egg yolks with the sugar.
34. Pour the hot milk over it, then return everything to the saucepan.
35. Cook over medium heat, stirring constantly until reaching a temperature of 83°C.
36. Off the heat, add rehydrated and squeezed gelatin if you are using sheet gelatin.
37. Cool the crème anglaise in the refrigerator.
38. When it reaches 30°C, whip the liquid cream into a not too firm whipped cream.
39. Gently fold it into the cream, then proceed with assembling.
40. Assembly: At the bottom of the chocolate shells, spread a little mousse.
41. Add a bit of streusel.
42. Cover with mousse and smooth the surface.
43. Let set in the refrigerator.
44. When the mousse has set, carve out the "egg yolk" space.
45. Fill with strawberry, mango (for the mango, before the compote I added a few small fresh mango cubes), lemon, raspberry, or spread and enjoy!

