

Top Easter Recipes

Ingrédients

- 2. The [giant Easter tablet](https://www.iletaitungateau.com/articles/10170) (chocolate, lemon & raspberry): a dark chocolate shell filled with crispy, lemon cream, and raspberry ganache
- 3. The [Easter brioche](https://www.iletaitungateau.com/articles/10105) (vanilla & chocolate): a soft and vanilla brioche with a chocolate heart
- 4. The [Rocky Road](https://www.iletaitungateau.com/articles/1953) bars: the perfect treats to enjoy with coffee
- 5. The [Easter tart](https://www.iletaitungateau.com/articles/1011) double chocolate & hazelnut praline: a tart based on Breton shortbread with chocolate and praline
- 6. The [Easter Brownie](https://www.iletaitungateau.com/articles/716) (chocolate, strawberry, vanilla): a rich chocolate brownie, strawberries, and vanilla whipped cream
- 7. The [Easter eggs](https://www.iletaitungateau.com/articles/128) (chocolate, popcorn, raspberry)
- 8. The [Easter egg shortbread cookies](https://www.iletaitungateau.com/articles/15751) (raspberry, yuzu): crispy shortbread cookies with fruity ganaches.

Préparation

1. With Easter fast approaching, it's the perfect opportunity to share an article that brings together my best recipes!
2. And if you want more options, this category is dedicated to Easter meals. First of all, the Easter eggs in mousse: chocolate shells filled with mousse and streusel with a fruity heart; 2.
3. The giant Easter tablet (chocolate, lemon & raspberry): a dark chocolate shell filled with crispy, lemon cream, and raspberry ganache; 3.
4. The Easter brioche (vanilla & chocolate): a soft and vanilla brioche with a chocolate heart; 4.
5. The Rocky Road bars: the perfect treats to enjoy with coffee; 5.
6. The Easter tart double chocolate & hazelnut praline: a tart based on Breton shortbread with chocolate and praline; 6.
7. The Easter Brownie (chocolate, strawberry, vanilla): a rich chocolate brownie, strawberries, and vanilla whipped cream; 7.
8. The Easter eggs (chocolate, popcorn, raspberry); 8.
9. The Easter egg shortbread cookies (raspberry, yuzu): crispy shortbread cookies with fruity ganaches.