

Easter Nest Chocolate Muffins

Ingrédients

- 85g of unsweetened cocoa powder
- 250g of sugar
- 7g of baking powder
- 2g of baking soda
- 3g of salt
- 3 large eggs
- 360ml of milk or buttermilk
- 120ml of oil
- 1 teaspoon of vanilla extract
- 255g of chocolate chips (+ a few for the top of the muffins)
- 85g of heavy cream
- 15g of neutral honey
- 125g of Jivara
- 360g of T55 flour
- 85g of unsweetened cocoa powder
- 250g of sugar
- 7g of baking powder
- 2g of baking soda
- 3g of salt
- 3 large eggs (about 170g without shells)
- 360ml of milk (buttermilk if you have it)
- 120ml of oil (I used hazelnut oil for more flavor)
- 1 teaspoon of vanilla extract
- 255g of chocolate chips (+ a few for the top of the muffins)
- 85g of heavy cream
- 15g of neutral honey
- 125g of Jivara

Préparation

1. New special Easter recipe, perfect for a colorful snack or a delicious dessert, very chocolatey nest muffins filled with little eggs!
2. I took the recipe from the blog of an American pastry chef specializing in muffins and made a few small modifications.
3. The result is well-risen, fluffy muffins, and of course, delicious. Equipment: I used the muffin pan & the piping bags from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off on your first order / commercial collaboration.
4. Ingredients: I used hazelnut oil found on Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off on your first order / commercial collaboration.
5. I used Norohy vanilla extract & the chocolate Jivara from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
6. T55 flour of unsweetened cocoa powder of sugar of baking powder of baking soda of salt arge eggs (about without shells) of milk (buttermilk if you have it) of oil (I used hazelnut oil for more flavor) 1 teaspoon of vanilla extract of chocolate chips (+ a few for the top of the muffins) Mix all the dry ingredients: flour, baking powder, cocoa, baking soda, salt, and sugar.
7. Mix all the wet ingredients: eggs, milk, oil, and vanilla.
8. Add the dry ingredients to the wet mixture, mixing well, then add the chocolate chips.

9. Let the batter rest for 15 minutes at room temperature.
10. Fill your molds with batter; the advice given in the original recipe is to fill only every other cavity so that the muffins rise better and heat circulates better.
11. You can use muffin liners or place them directly in the molds according to your preferences.
12. Bake in a preheated oven at 220°C for 7 minutes, then lower the temperature to 175°C and continue baking for another 12 to 14 minutes.
13. Let them cool in the mold, then unmold the muffins and repeat until all the batter is used.
14. The Jivara ganache: of heavy cream of neutral honey of Jivara Melt the chocolate; heat the cream with the honey, then pour it in several times over the chocolate while mixing well with a spatula to achieve a smooth and shiny ganache.
15. Finish the emulsion with an immersion blender, then cover with plastic wrap and let it crystallize (if you put it in the refrigerator, watch it closely so it doesn't harden too much and remains easy to pipe).
16. Blanc nozzle and pipe of ganache around the edges of each muffin.
17. Garnish with eggs and enjoy!