

Top Valentine's Day Recipes

Préparation

1. You are preparing a meal for Valentine's Day and you are looking for a dessert idea?
2. You've come to the right place!
3. If you visit here regularly, you'll know that I try to use only seasonal fruits as much as possible, so no red fruits in this list of ideas; of course, you can use frozen ones, but I preferred to offer indulgent desserts with chocolate, vanilla, dried fruits, or even lemon if you're looking for something fruitier. Let's start with 3 simple and rather quick ideas (a little less for the flan) to prepare: Cookie brownie to share: one of your favorite recipes, ready very quickly, which you can customize by adding dried fruits or chocolate/caramel chips of your choice!
4. Milk chocolate & speculoos fondant: a very very indulgent and well-flavored fondant. Pistachio chocolate flan: a creamy pistachio flan topped with a dark chocolate ganache and pieces of pistachios and cocoa nibs for crunchiness.
5. If you're looking for a tart idea to nicely end the meal: 4 chocolate tart: do you love dark chocolate as much as dulcey, milk chocolate, or white?
6. you've found the recipe for you!
7. Vanilla marshmallow tarts: no chocolate here but lots of sweetness with vanilla and a super soft marshmallow.
8. Praline chocolate cookie tart: the most indulgent of my cookie tarts, with vanilla, praline, and of course chocolate. Liégeois chocolate tart: chocolate and whipped cream to enjoy every time!
9. Do you prefer an entremet?
10. You know I love charlottes here, so here are two ideas: Vanilla hazelnut praline charlotte: my favorite charlotte, light, indulgent, full of sweetness, in short the perfect dessert in my eyes!
11. Double lemon charlotte: since it's citrus season, make the most of it to create a tangy and fresh charlotte!
12. Another option is choux pastry: Double chocolate choux with a praliné heart bonus (you can also use spread).
13. Profiteroles with homemade ice cream (or not if you don't have the time or equipment) with a very hot chocolate sauce for contrast.
14. Finally, not categorized but appreciated by everyone, you can try making tiramisus, easy and quick to make, they almost always work: Classic tiramisu : coffee, mascarpone, cocoa and that's it!
15. The gourmet version with Karim Bourgi's tiramisu Egg-free tiramisu Hazelnut tiramisu Pistachio tiramisu And if you have a bit more time to spare, the charlotte version !
16. And there you have it, I hope you've found your happiness among all these ideas, if not feel free to browse the blog, a lot (a lot!)