

# Easter brownie (strawberry, chocolate, hazelnut)

## Ingrédients

- 330g butter
- 300g dark 66% chocolate
- 6 eggs
- 180g dark sugar
- 180g sugar
- 130g flour
- 1 large pinch of fleur de sel
- 300 mixed chocolate chips (I put 75g dark chocolate, 75g milk chocolate, 75g dulcey chocolate, 75g white chocolate)
- 40g Azelia milk chocolate
- 60g praliné
- 40g crêpes dentelles
- 50g liquid cream
- 65g praliné
- 70g azelia chocolate
- 10g honey
- 20g butter
- 20g sugar
- 25g lemon juice
- 340g full cream
- 135g mascarpone
- 50g powdered sugar
- 1 vanilla pod
- 70g strawberry-lemon juice
- 50g azelia chocolate
- 40g chopped hazelnuts

## Préparation

1. In one week it's Easter, so it was time for me to make a chocolate recipe for this year!
2. I decided to make an Easter brownie with the first strawberries of the season, in the shape of an egg of course.
3. It's an easy recipe that requires very little equipment, and you can adapt it to any shape you want since you can make a cardboard template in the shape you want to cut out the brownie.
4. J      Prep time : 1h15 + 15 minutes cooking + at least 1 hour rest For a 26cm on 20cm egg / 10 servings :  
Brownie : butter dark 66% chocolate 6 eggs dark sugar sugar flour arge pinch of fleur de sel 300 mixed chocolate chips (I put dark chocolate, milk chocolate, dulcey chocolate, white chocolate) The quantities may seem large, but you'll have quite a bit of brownie scraps to get the right egg shape to fill, unless you have the right shape pan.
5. The brownie keeps well in an airtight box for several days, and you can also freeze it.
6. Melt the chocolate and the butter.
7.      Whisk the eggs with the sugars.
8.      Add the chocolate and butter, then the flour and fleur de sel.
9.      Finally add the chocolate chips.
10.      Divide the dough in half, and pour each half into a 26cm square frame.
11.      Bake the brownies in the preheated oven at 160°C for 15 minutes.

12. Allow to cool completely before cutting them.
13. Cut each square into an egg shape about 26cm long and 20cm wide (I cut the desired shape from a piece of cardboard to have two eggs of the same size).
14. Cut out the inside of one of the two eggs and place it on top of the other.
15. Praliné crunch : Azelia milk chocolate praliné crêpes dentelles Melt the chocolate, then add the praliné and the crumbled crêpes dentelles.
16. Spread the crunch on the brownie, then put it in the fridge until the chocolate crystallise.
17. Azelia ganache : liquid cream praliné azelia chocolate honey butter Melt the chocolate, then add the praliné.
18. Heat the cream with the honey, then pour it in three times on the chocolate-praline, mixing well to have a smooth and shiny ganache.
19. Then add the butter cut into small pieces and mix well.
20. When the ganache is homogeneous, pour it on the crunch and put the cake back in the fridge.
21. Strawberries : strawberries sugar lemon juice Cut the strawberries into small cubes, then add the sugar and lemon juice.
22. Let the strawberries marinate for at least 1 hour, then drain well.
23. Keep the juice for later.
24. Pour the strawberries over the ganache.
25. Vanilla, strawberry and lemon whipped cream : full cream mascarpone powdered sugar 1 vanilla pod strawberry-lemon juice Whip the cream with the mascarpone, powdered sugar and vanilla seeds.
26. When the whipped cream has risen, add the strawberry-lemon juice and mix to obtain a smooth whipped cream.
27. Spread a thin layer of whipped cream on the strawberries, then put the rest in a piping bag fitted with a 18mm plain tip, and pipe the whipped cream onto the cake.
28. To pipe the same way I did, pipe a row of whipped cream balls, then crush each ball with the back of a small spoon before piping a new row.
29. Set the cake aside in the refrigerator while you prepare the icing.
30. Chocolate hazelnut icing : azelia chocolate chopped hazelnuts Gently melt the chocolate in a double boiler, then add the chopped hazelnuts.
31. Use a brush to spread the icing around the cake and let it crystallize.
32. Decorate with some strawberries and chocolate decorations if you like, then enjoy!