

# Mikate Bora ya Pasaka

## Ingrédients

- 2. [Bara kubwa ya Pasaka](https://www.iletaitungateau.com/articles/10170) (chokoleti, limao & framboise): ganda la chokoleti ya giza lililojaa crispy, cream ya limao na ganache ya framboise
- 3. [Brioche ya Pasaka](https://www.iletaitungateau.com/articles/10105) (vanilla & chokoleti): brioche laini na ya vanilla yenye moyo wa chokoleti
- 4. [Rocky Road](https://www.iletaitungateau.com/articles/1953) bars: vitafunwa bora vya kufurahia na kahawa
- 5. [Tarte ya Pasaka](https://www.iletaitungateau.com/articles/1011) ya chokoleti mbili & praliné ya hazelnut: tart yenye msingi wa biscuit ya Breton na chokoleti na praliné
- 6. [Brownie ya Pasaka](https://www.iletaitungateau.com/articles/716) (chokoleti, strawberry, vanilla): brownie yenye chokoleti nyingi, strawberries na whipped cream ya vanilla
- 7. [Mayai ya Pasaka](https://www.iletaitungateau.com/articles/128) (chokoleti, popcorn, framboise)
- 8. [Biskuti za Pasaka](https://www.iletaitungateau.com/articles/15751) (framboise, yuzu): biskuti crispy zenye ganaches za matunda.

## Préparation

1. Pasaka ikikaribia, ni fursa nzuri ya kukuletea makala inayokusanya mapishi yangu bora!
2. Na ikiwa unataka chaguzi zaidi, kategoria hii imejikita kwenye chakula cha Pasaka Kwanza, mayai ya Pasaka katika keki: vikombe vya chokoleti vilivyojaa mousse na streusel na moyo wa matunda; 2.
3. Bara kubwa ya Pasaka (chokoleti, limao & framboise): ganda la chokoleti ya giza lililojaa crispy, cream ya limao na ganache ya framboise; 3.
4. Brioche ya Pasaka (vanilla & chokoleti): brioche laini na ya vanilla yenye moyo wa chokoleti;4.
5. Rocky Road bars: vitafunwa bora vya kufurahia na kahawa;5.
6. Tarte ya Pasaka ya chokoleti mbili & praliné ya hazelnut: tart yenye msingi wa biscuit ya Breton na chokoleti na praliné;6.
7. Brownie ya Pasaka (chokoleti, strawberry, vanilla): brownie yenye chokoleti nyingi, strawberries na whipped cream ya vanilla;7.
8. Mayai ya Pasaka (chokoleti, popcorn, framboise);8.
9. Biskuti za Pasaka (framboise, yuzu): biskuti crispy zenye ganaches za matunda.