Easter chocolate nest with the thermomix

20 min	20 min 27 min	20 min 27 min 47 min	20 min 27 min 47 min 3/10
20 min 27 min 47 min 3/10 15	20 min 27 min 47 min 3/10 15 23	20 min 27 min 47 min 3/10 15 23 15	

20 min 27 min 47 min 3/10 15 23 15

For the Thermomix sponge cake :

240g of flour

240g of caster sugar

100g of butter

6 tablespoons of milk

5 eggs

Salt For the Thermomix chocolate icing :

150g of chocolate

40g of water

10g of butter For the thermomix buttercream :

200g of softened butter, cut into pieces

80g of caster sugar

70g of melted chocolate

1 egg For the filling :

Chocolate eggs

Liqueur eggs

<div class="tac">For the Thermomix sponge cake :
</div

Preheat the oven to 180°C

For the sponge cake :

Â»

Incorporate the egg whites into the Thermomix bowl, being careful to separate the yolks after cracking the eggs, which you can keep in a separate container.

Â»

Add a pinch of salt.

Â»

Insert the whisk into the Thermomix bowl and whisk for 5 minutes at speed 4, gradually increasing the speed during the first minute.

Â»

Transfer the whipped egg whites to a bowl.

Â»

Put the egg yolks, sugar, flour, melted butter, and milk in the Thermomix bowl and mix for 30 seconds at speed 4.

Â»

Gently fold this mixture into the beaten egg whites.

Â»

Lightly butter the savarin mold and pour the batter into it.

Easter chocolate nest with the thermomix

»
Bake for 25 minutes.

For the chocolate icing :

»
Place the chocolate in the Thermomix bowl and blend for 7 seconds at speed 5.

»
Add water and set for 2 minutes at 60°C on speed 4.

»
Add the butter and blend for 20 seconds at speed 3.

»
Chill in the refrigerator.

For the buttercream :

»
Place the caster sugar in the Thermomix bowl and mix for 20 seconds at speed 10.

»
Attach the whisk to the Thermomix bowl.

»
Add the egg and melted chocolate and set for 10 minutes at speed 3.

»
Gradually add the softened butter cut into pieces.

»
Once done, transfer to a bowl.

For assembling the Easter nest :

»
Cut the sponge cake in half lengthwise to obtain 2 circles.

»
Spread buttercream on one circle.

»
Place the second circle on top.

»
Spread the chocolate icing on top and around the Easter nest (you can use a plastic spatula).

»
Fill a piping bag with a very fine tip with the buttercream and decorate your nest.

»
For the garnish, you can add small chocolate eggs and liqueur eggs.

Store your Thermomix Easter nest in the refrigerator. Enjoy ! Yum ;)