Easter chocolate nest with the thermomix

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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 :
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Preheat the oven to 180°C

For the sponge cake :

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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.

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Add a pinch of salt.

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

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Transfer the whipped egg whites to a bowl.

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

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Gently fold this mixture into the beaten egg whites.

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

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Bake for 25 minutes.

For the chocolate icing :

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

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

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

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Chill in the refrigerator.

For the buttercream :

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

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Attach the whisk to the Thermomix bowl.

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

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Gradually add the softened butter cut into pieces.

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Once done, transfer to a bowl.

For assembling the Easter nest :

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

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Spread buttercream on one circle.

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Place the second circle on top.

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

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

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

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