

Easter Sweets

Easter recipe inspiration. Created by pastry chef Bart de Gans.



Recipe

Lemon cremeux

Lemon juice	80g
Whole egg	75g
Caster sugar	60g
Gelatin mass (1:5)	12g
Unsalted butter	75g
Lemon zest	1g
Totaal	303g

Lemon cremeux

Bloom 2 g gelatin in 10 g cold water to make 12 g gelatin mass. Whisk egg and sugar together; add lemon juice and zest. Cook over gentle heat, stirring constantly, to 82-84°C. Remove from heat, add gelatin mass, then emulsify in the butter with a hand blender. Pipe 20 g into each of 12 insert moulds and freeze.

Honey mousse

Whole milk	120g
Honey	80g
Egg yolk	60g
Gelatin mass (1:5)	24g
White chocolate	140g
Cream, 35% (whipped)	300g
Totaal	724g

Honey mousse

Bloom 4g gelatin in 20g cold water to make 24g gelatin mass. Heat milk with honey. Whisk into the yolks, return to the pan and cook like a creme anglaise to 82-84°C. Add gelatin and pour over white chocolate; emulsify. Cool to 28-30°C. Fold in softly whipped cream. Pipe into moulds, insert frozen lemon cremeux, then seal with a kataifi crunch disc. Freeze until firm.

Kataifi crunch

Kataifi pastry, finely cut	120g
Unsalted butter	35g
Almond praline paste	80g
White chocolate	70g
Fine salt	1g
Totaal	306g

Kataifi crunch

Toast kataifi in melted butter over medium heat, stirring until crisp and golden. Cool completely. Melt white chocolate and mix with praline paste and salt. Fold in the toasted kataifi. Press into 12 thin discs and chill until set.

Vanilla Chantilly

Cream, 35% (cold)	220g
Mascarpone	35g
Icing sugar	22g
Vanilla paste	2g
Totaal	279g

Vanilla Chantilly

Combine all ingredients and whip until smooth, medium-firm peaks form. Keep chilled. Pipe onto the thawed mousse to create the nest finish.

Assembly, layout and finishing

Unmould the frozen honey mousse pastries and thaw in the refrigerator. Pipe vanilla Chantilly on top in a nest shape. Finish with toasted kataifi strands and a Dobla chocolate chick decoration. For the warm orange nest colour in the reference photo, apply a light orange cocoa-butter spray before thawing. The spray and decorations are not included in the component totals.

Enjoy this exciting recipe.

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Hatching chick