

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Looking for something a bit more impressive than a box of marshmallow chocolate eggs this Easter?

Chocolate recipes to make this Easter

The Easter festivities are almost upon us, bringing with them a season of fresh starts, new beginnings and endless chocolate. But it's about time we refreshed our Easter table too, setting aside the store-bought chocolate Easter eggs in favour of a more memorable menu – fit for even the most discerning of Easter bunnies!

Surprise your kids and loved ones with these delicious Easter recipes – from a fool-proof chocolate mousse recipe that will wow guests of all ages, to chocolate-fuelled egg nests that will delight little hands on their early morning easter egg hunt:

1. [Fudgy chocolate mousse cake](#)

You heard that right! A chocolate mousse recipe and a fudgy chocolate cake all in one, with the strong and delicate flavours of roasted strawberries to round it all out. Made rich and smooth by the NEFF [VarioSteam function](#), this recipe is a show-stopper, and certainly provides the hit of cacao that the family will be expecting this Easter.

[Click here for the recipe.](#)

2. Try hiding this [chocolate hamper](#)

From brownies and truffles, to fudge and chocolate bark, this bundle of bite-sized chocolate delights will keep little hands searching and adults intrigued. Fill your Easter baskets with cocoa treats and send your family members home with a few too!

[Click here for the recipes.](#)

3. Decadent [chocolate macarons](#)

Forget Easter eggs: egg whites are where the magic happens this season, with this delicious chocolate macaron recipe with chocolate chilli ganache. While they can be tricky to perfect, these individual French delicacies are so rewarding to get right, and will leave a lasting impression on your guests.

[Click here for the recipe.](#)

4. Chocolate brûlée for the adults

No two words can get adults excited about dessert quite like crème brûlée, but this chocolate version will be a winner with everybody at your table. Rich and creamy, this sophisticated

dessert is sure to disappear faster than a bowl of chocolate eggs.

[Click here for the recipe.](#)