Love me tartly

Love Recipe Inspiration 2026



Recipe

Sable Dough

T55 flour	433g
Icing sugar	173g
Almond powder	57.5g
Salt	3g
Butter	231g
Whole eggs	101g
Totaal	**999g**

Sable Dough

In a standmixer mix the flour, icing sugar, almond powder, salt and butter until crumbly. Then add the eggs and mix until it's a dough. Let this cool down in the fridge overnight before rolling it and bake for 20 minutes in a 160°C oven.

Amarena Frangipane

Almond powder	200g
Icing sugar	200g
Whole eggs	200g
Butter	200g
Amarena cherries	100g
Totaal	**901g**

Amarena Frangipane

Cut the amarena cherries in quarters. In a standmixer add the icing sugar and the butter. Mix this until well combines, add the eggs one by one. Fold in the almond powder, vanilla and amarena cherries.

Strawberry Mousse

Whipped cream	270g
Dark chocolate 68%	130g
Sugar	50g
Water	20g
Egg yolks	50g
Strawberry puree	100g
Gelatin	6g
Fresh tarragon	4g
Totaal	**630g**

Strawberry Mousse

Bloom the gelatin in cold water. Bring the water and sugar to the boil and cook till 120°C add to the beaten egg yolks and whip until stiff. Bring the puree and tarragon to the boil and make a ganache with the white chocolate add the bloomed gelatin in the mixture. Mix all gently with the whipped cream.

Assembly, layout and finishing

Cut the strawberries in 6 pieces and decorate the tartlet with them. Add some icing sugar to the rim of the tartlet and decorate. Dobla decoration: Heart pink-white layered.

Enjoy this exciting recipe.

Featured Product(s)



Heart pink-white layered