Petite Love

Love Recipe Inspiration 2026

Recipe

Sablé Breton Dough

Unsalted butter (soft)	120g
Granulated sugar	80g
Salt	2g
All-purpose flour	160g
Baking powder	6g
Totaal	**368g**

Sablé Breton Dough

Cream butter, sugar, and salt until pale.
Add yolks gradually and mix well.
Sift in flour and baking powder. Mix until just combined.
Chill dough for 1 hour.
Press dough into ring molds (6–7 cm), ~1 cm thick.

Almond Frangipane

Unsalted butter (soft)	60g
Sugar	60g
Almond flour	60g
Eggs (about 1 egg)	60g
All-purpose flour	10g
Totaal	**250g**

Almond Frangipane

Cream butter and sugar.
Add egg, then mix in almond flour and flour.
Pipe ~10–15g on top of each sablé dough in rings.
Bake both together at 170°C (340°F) for 18–20 min. Cool completely.

Strawberry Mousse

Ravifruit strawberry purée	250g
Sugar	50g
Gelatin (powder or sheets)	8g
Cold water (for blooming)	40g
Whipping cream (35%) – semi-whipped	300g
Totaal	**648g**

Strawberry Mousse

Bloom gelatin in cold water.
Heat half the purée with sugar to ~60°C.
Add gelatin and stir until fully dissolved.
Mix with remaining purée and cool to ~30°C.
Fold in semi-whipped cream in three additions.
Pipe into silicone dome molds and freeze overnight.

Strawberry Mirror Glaze

Ravifruit strawberry purée	150g
Glucose syrup	150g
Granulated sugar	150g
Sweetened condensed milk	100g
Gelatin (bloomed in 60g water)	12g
White chocolate couverture	150g
Totaal	**712g**

Strawberry Mirror Glaze

Heat purée, glucose, sugar, and condensed milk to 85°C.
Add bloomed gelatin, stir well.
Pour over white chocolate, blend until smooth.
Let cool and use at 32–34°C to glaze frozen mousse domes.

Assembly, layout and finishing

Place cooled sablé Breton + frangipane bases on tray.
Unmold and glaze frozen mousse domes with mirror glaze.
Carefully place glazed domes on bases.
Final touch with Dobla Love Sphere Assortment.
Garnish with microgreens or mint leaves if desired.

Enjoy this exciting recipe.

Featured Product(s)

Love sphere assortment