Love

The source of inspiration for this recipe is springtime love. The aroma of lychee and raspberry is sweet and sour. It's like the beginning of love. The little hearts add dimension and gradation to the cake. 350 gr, portion for 6 persons.



Recipe

Streusel

Butter	100g
Cake flour	55g
Bread Flour	45g
Sugar	50g
Cassonade	50g
Hazelnut powder	100g
Totaal	**400g**

Streusel

Use butter at room temperature and mix all ingredients together.
Roll into 3mm thickness. Bake at 160 degrees untill golden brown.

Biscuit Joconde

Almond flour	137g
Icing sugar	137g
Cake flour	40g
Eggs	183g
Egg white	116g
Sugar	20g
Melted butter	25g
Totaal	**658**

Biscuit Joconde

Mix almond powder, icing sugar, cake flour and eggs until fluffy.
Meanwhile, mix egg white and sugar to get a meringue.
Stir the two together.
Then, add the melted butter.
Bake at 230 degree untill golden brow.

Lychee & Raspberry Jelly

Raspberry puree	90g
Lychee puree	90g
Lemon puree	8g
Sugar	20g
Trehalose	10g
Agar 2,	5g
Lychee liqueur	5g
Rose water	8g
Totaal	**233.5g**

Lychee & Raspberry Jelly

Bring all the puree, sugar, and agar- agar to boil.
Then, add rose water and lychee liqueur.

Lychee Mousse

Lychee puree	400g
Trehalose	70g
Gelatin mass	72g
Irca White Chocolate	55g
Lychee liqueur	70g
Wipping cream	792g
Totaal	**1459g**

Lychee Mousse

Bring lychee puree and trehlose to boil.
Add gelatin mass and white chocolate, stir well. Mix with lychee liqueur.
Finish with wipping cream.

Raspberry White Chocolate Mousse

Raspberry Puree	120g
Lychee Puree	120g
Yolk	80g
Sugar	20g
Gelatin Mass	24g
Irca White Chocolate	230g
Whipping Cream	560g
Totaal	**1154**

Raspberry White Chocolate Mousse

Stir yolk with sugar.
Cook raspberry puree and lychee puree with yolk untill cream anglaise.
Add gelatin mass and white chocolate. Mix well.
Finish with whipping cream.

Red Velvet spray

Irca White Chocolate	100g
Irca Cacao Butter	100g
Red oil base colour	8g
Totaal	**208g**

Red Velvet spray

Melt chocolate and cacao butter.
Blend with red colour.

Assembly, layout and finishing

Freeze the raspberry lychee jelly into a thin layer.
Then, pour a thin layer of lychee mousse over the raspberry lychee jelly.

Top cover with jocond biscuit,frozen it as insert.

Pour the mousse into a mould, press the frozen inserts in the center.
Finish with streusel on the top.
When its frozen take out from mould, spray with red colour cacao butter.

Finish to have the final presentation: Dobla petit love & Dobla petit love pink.

Enjoy this exciting recipe.

Featured Product(s)



Petit love pink



Petit love