

Fresh from The Orchard's

Love Recipe Inspiration



Recipe

Moist almond sponge

Almond powder	210g
Granulated sugar	165g
Butter	85g
Whole eggs	310g
Egg whites	70g
Granulated sugar	45g
Sinfonia white chocolate 34%	150g
Totaal	1035g

Moist almond sponge

In the food processor, combine and beat the roasted ground almonds with sugar and tempered whole eggs until well homogenized. Incorporate the butter melted at 45/50°C.

In the meantime, whip the egg whites with the sugar until soft peak and chop the Ivoire chocolate into small pieces. Carefully combine the two mixtures and pipe directly into buttered rectangle inox molds. Bake at 170°C around 18 minutes. Cool down and cut rectangles fitting into the chocolate crest.

Raspberry compote

Raspberry puree Ravifruit	240g
Frozen raspberry IQF Ravifruit	200g
Granulated sugar	50g
Pectin NH	8g
Totaal	498g

Raspberry compote

Heat up the puree with the IQF raspberry at 50°C. Add the mixture sugar/pectin mixing well and bring to a boil around 2 minutes. Reserve in refrigerator. Pipe 100g of compote over the surface of the sponge.

Light white chocolate mousse

Whole milk	225 g
Gelatin powder 200 bloom	9 g
Water	5g
Sinfonia white chocolate 34%	400g
Heavy cream 35% fat	425g
Totaal	1064g

Light white chocolate mousse

Soak the gelatin with the water. Bring to 75°C the milk and add the melted gelatin. Pour gradually the hot mixture into the melted white chocolate forming a good emulsion using the hand blender. At 35°C, fold in the soft whipped cream. Pour immediately the mousse over the compote and let set up in the freezer.

Mix of fresh berries

Strawberries	400g
Blackberries	150g
Blueberries	400g
Totaal	950g

Mix of fresh berries

Place the berries over the white chocolate mousse.
Decorate and serve.

Assembly, layout and finishing

Use Fruit Crate as Fillable. Topping Heart Love Message Assortment.

Enjoy this exciting recipe.

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