# Fresh from The Orchard’s

Love Recipe Inspiration



## Recept

### 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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