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Love Recipe 2025



Recipe

Sugar Dough

All purpose flour	500g
Almond powder	60g
Butter	300g
Icing sugar	190g
Salt	2g
Vanilla pod	1g
Egg	118g
Totaal	**1171g**

Sugar Dough

Mix the almond powder, butter, icing sugar, salt and vanilla pod until well combined. Add the eggs and right after that the flour. Let the dough rest for a few hours or overnight. Roll out the dough at 1,5mm. Bake at 155 □(311□) for +-20 minutes.

Pistachio Madeleine

Eggs	196g
Brown sugar	136g
Honey	70g
All purpose flour	196g
Baking powder	9g
Butter	176g
Pistachio paste	14g
Salt	3g
Totaal	**800g**

Pistachio Madeleine

Start by whisking the eggs, honey, brown sugar and salt until airy and almost white. Fold in the all purpose flour and baking soda. Mix the melted butter with the pistachio paste and fold this into the batter at the end. Bake at 200□ for 8-10 minutes in a 24x24 baking tray.

Yuzu Cremeux

Lemon juice	158g
Yuzu juice	64g
Granulated sugar	216g
Eggs	216g
Eggyolk	107g
Gelatin mass (1:5)	25g
Butter	155g
Totaal	**941g**

Yuzu Cremeux

Start by blooming the gelatin. in a pan heat up the lemon and yuzupuree with the sugar. Ones this is boiling mix with the egg yolk and heat up until 85 □ Add the gelatin mass and butter and mix with the handblender.

Strawberry Mousse

Strawberry puree	240g
Sugar	29g
Egg white	25g
Whipped cream	230g
Gelatin mass (1:5)	50g
Totaal	**574g**

Strawberry Mousse

Start by blooming the gelatin. Whip the eggwhite and Sugar until white and it has stiff peaks. Heat up a small part of the strawberry puree to melt the gelatin. Pour back with the strawberry puree. This mixture should be 20□ Fold the eggwhite mixture in the puree, ones incorporated fold in the whipped cream.

White Chocolate Glaze

Gelatine mass (1:5)	120g
Water	125g
Granulated sugar	225g
Glucose	225g
White chocolate	225g
Condensed milk	160g
Neutral jelly	90g
Totaal	**1170g**

White Chocolate Glaze

Start by blooming the gelatin. In a pan, boil the water, sugar and glucose. Stir in the gelatin and pour over the white chocolate. Add the condensed milk and foodcoloring. Mix with the handblender.

Assembly, layout and finishing

Star by making the pistachio madeleine and cremeux, ones the madeleine is cooled down, pour over the at room temperature cremeux. Let this freeze overnight. The next day cut it in rectangle cubes. Make the strawberry cubes and pipe them into the molds. push in the interior (madeleine and cremeux) and freeze overnight. the next day bake the sugar dough, glaze the cake and decorate.

Enjoy this exciting recipe.

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