# For ever

Love recipe 2025



# Recipe

## BRITTANY SABLÉ

| | |
|---|---|
| Egg yolks | 115g |
| Sugar | 185g |
| Flour type 55 | 315g |
| Baking powder | 10g |
| Salt | 2g |
| Soft butter | 225g |
| HG strawberry granules Cesarin | 60g |
| **Totaal** | **912g** |

## BRITTANY SABLÉ

Mix and whip lightly the egg yolks with the sugar. Meantime, sift together flour with baking powder and salt. Add the soft butter into the whipped egg yolks and then the sifted products. Sprinkle the strawberry granules and spread out at 5mm. Place into the round. Let rest 30 minutes before baking at 160°C for 20 minutes vent open.

## RASPBERRY CREAM

| | |
|---|---|
| Ravifruit Raspberry puree 100% | 250g |
| Glucose (IRCA Since 1919) | 10g |
| Sinfonia Cioccolato Bianco (IRCA Since 1919) | 380g |
| Gelatin leaves 200 Bloom | 6g |
| Heavy cream 35% fat | 400g |
| **Totaal** | **1046g** |

## RASPBERRY CREAM

Melt the chocolate to the temperture of 40/45°C and scale the glucose on top. Bring to a boil the milk, with the puree. Add the hydrated and melted gelatin mixing well and pour gradually the hot mixture into the melted chocolate to obtain a perfect emulsion using the hand blender. Add the cold liquid cream and let crystallize minimum 8 hours in the refrigerator. Whip to consistency for piping.

## VANILLA CHANTILLY

| | |
|---|---|
| Cream 35% fat | 300g |
| Gelatin mass 200 bloom | 24g |
| Sinfonia Cioccolato Bianco (IRCA Since 1919) | 150g |
| Cream 35% fat | 300g |
| **Totaal** | **774g** |

## VANILLA CHANTILLY

Heat the first cream to a boil with the scratched vanilla pod and, strain. Add in the melted gelatin mass and pour gradually the hot mixture to the melted chocolate forming a good emulsion. Add the remaining cream and let crystallize in the cooler. Whip to consistency and spread the raspberry cream over the sablé.

Use the left over to fill the heart silicone mold. Freeze, unmold and spray in red.

### FRESH STRAWBERRIES

| | |
|---|---|
| Fresh strawberries | 500g |
| **Totaal** | **500g** |

### FRESH STRAWBERRIES

Place the strawberries around the tart.

## Assembly, layout and finishing

DOBLA DECORATION

Heart layered red white

## Enjoy this exciting recipe.

# Featured Product(s)



**Heart layered red white**