Fruity bunny

Easter 2025 Recipe Inspiration



Recipe

Sable

Icing sugar	100g
Salt	1g
Unsalted butter	205g
Flour	260g
Almond powder	45g
Egg yolk	45g
Totaal	**656g**

Sable

Preheat oven to 160°C. Combine the unsalted butter, salt and icing sugar and mix briefly. Add the eggyolk and right after the flour and almond powder. Let the dough rest for at least 2 hours in the fridge. Roll out until it's 1,75 mm thick. Bake inbetween 2 airmat sheets.

Raspberry clafoutis

Egg	100g
Sugar	100g
Salt	1g
Almond powder	100g
Flour	30g
Cream 35%	300g
Totaal	**2**

Raspberry clafoutis

Mix the eggs with sugar, salt and almond powder. Add the flour. Add the cream and mix. Fold in some fresh raspberries. Bake in a 165□oven for +- 25 minutes. Freeze this and cut with a cookie cutter.

Raspberry mousse

Raspberry puree (A)	233g
Whipped cream	333g
Raspberry puree (B)	185g
Sugar	83g
Ovoneve (egg white powder)	5g
Gelatin mass	60g
Totaal	**899g**

Raspberry mousse

Add the raspberry puree (b) with the sugar and ovoneve. Whip like a merengue. Heat up a small part of the raspberry puree (a) until 60 degrees and add the gelatin mass. Combine with the cold raspberry puree. Fold in the merengue and lastly the whipped cream.

White chocolate whipped ganache

Cream	570g
White chocolate	195g
Mascarpone	150g
Gelatin mass	25g
Totaal	**940g**

White chocolate whipped ganache

Boil the cream, add the gelatin and pour over the mascarpone and white chocolate. Mix with a handblender and let it set for 24 hours in the fridge.

Assembly, layout and finishing

Dobla Final Touch: Lace flower white assortment

Enjoy this exciting recipe.

Featured Product(s)



Bunny face white