

Life is a peach

Spring 2025 Recipe Inspiration



Recipe

Puff pastry

Cold water	560g
Salt	8g
All purpose flour	810g
Butter	225g
Butter sheet	500g
Totaal	2103g

Puff pastry

Make a dough with flour, water, salt, butter.
Let this rest for 30 minutes. Roll out the buttersheet till 1cm thick.
Cut the dough in 4 and fold in the buttersheet.
Give it 3x3 foldings (27 layers total), after every folding let it rest for 30 minutes.
Cut the puff pastry 0,5cm x 12cm.

Bake 160C for +- 18 minutes

Peach camomile gel

Peach juice	300g
Sugar	240g
Lime juice	50g
Camomile	3g
Agar	12g
Totaal	605g

Peach camomile gel

Add all the ingredients into a pan and let it soak for 10 minutes. Heat up until it's 85 degrees. Strain and let it set overnight. Mix with a handblender until it's a smooth gel.

Vanilla whipped ganache

Cream	625g
White chocolate	140g
Gelatin mass	25g
Totaal	791g

Vanilla whipped ganache

Heat up the cream until it's 60°C. Add the bloomed gelatin and white chocolate. Mix with a handblender and let it set overnight.

Assembly, layout and finishing

Decorate with fresh peach slices and edible flowers and cress. Dobla Final Touch: Lace flower white assortment.

Enjoy this exciting recipe.

Featured Product(s)



**Lace flower
white
assortment**



**Sprinkle
butterfly pink**