Coconut dream

Easter 2025 Recipe Inspiration



Recipe

Sugar dough

All-purpose flour	250g
Baking powder	2g
Whole eggs	150g
Salt	1g
Unsalted butter, softened	113g
Granulated sugar	200g
Totaal	**716g**

Sugar dough

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.

Coconut financier

Butter	120g
Sugar	100g
Almond flour	50g
Coconut flour	30g
Coconut shavings	30g
Egg whites	60g
Totaal	**390g**

Coconut financier

Mix all the dry ingredients together. Whip the eggwhite and melt the butter. Add the dry ingredient to the whipped eggwhites. Lastly add the melted butter. Bake in a tray at 200□for 10 minutes after baking cut it in round discs and cover the sides with chopped hazelnut pieces. Cut a hole in the middle and fill with the coconutcream.

Coconut cream

Coconut cream	200g
White chocolate	25g
Milk chocolate	10g
Gelatin mass	8g
Totaal	**243g**

Coconut cream

Boil the coconut cream, add the chocolates. Let this set overnight. (use as filling and decoration on top)

Assembly, layout and finishing

Use fresh coconut and edible flowers as deco. Dobla final touch: Egg layered flower field dark white.

Enjoy this exciting recipe.

Featured Product(s)



Egg layered flower field dark white