Cha-latte

Spring recipe inspiration. Created by pastry chef Lotte van Gorp.



Recept

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. Shape it in a tartlet mold and bake this for 15 minutes.

Cheese cake

Creme fraiche	100g
Sugar	70g
Cream cheese	180g
Eggs	90g
Salt	1g
Totaal	**441g**

Cheese cake

Mix all ingredients and bake in the prebaked tartlet.

Raspberry gel

Raspberry puree	100g
Water	20g
Sugar	10g
Agar	1g
Totaal	**131g**

Raspberry gel

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

Whipped ganache

Cream	240g
Milk	25g
Gelatin mass	18g
White chocolate	60g
Vanilla pd	1g
Totaal	**344g**

Whipped ganache

Heat up the cream until 60□ add the gelatin and white chocolate. Mix with a handblender. Let this set overnight.

Assembly, layout and finishing

Dobla Final Touch: Pink marguerite

Enjoy this exciting recipe.

Featured Product(s)



Pink marguerite