Trilogy of Love

Love Recipe Inspiration 2026

Recept

Almond Shortbread Tart Base

All-purpose flour	200g
Almond flour	40g
Unsalted butter (cold, cubed)	100g
Powdered sugar	80g
Totaal	**420g**

Almond Shortbread Tart Base

Mix flour, almond flour, powdered sugar, and salt.
Rub in cold butter until sandy in texture.
Add egg and combine into a dough.
Chill for 1 hour, then roll and line into a tart mold (or ring).
Bake at 170°C (340°F) for 18–20 minutes until golden. Cool completely.

Red Fruit Compote Layer

Red fruit puree (raspberry, strawberry, red currant mix)	200g
Sugar	30g
Pectin NH	3g
Totaal	**233g**

Red Fruit Compote Layer

Heat puree to 40°C.
Mix sugar with pectin and whisk in. Bring to boil for 1 minute.
Add lemon juice and allow to cool slightly.
Spread a thin layer into the baked tart shell. Let set.

Trio of Whipped Ganache Creams - Base Ganache Formula (for each flavor)

White chocolate	100g
Heavy cream (hot)	100g
Cold heavy cream (for whipping)	150g
Totaal	**250g**

Trio of Whipped Ganache Creams - Base Ganache Formula (for each flavor)

Flavors:

Vanilla: Add 1 tsp vanilla paste to hot cream
Strawberry: Add 20g strawberry puree and pink coloring
Raspberry: Add 20g raspberry puree and natural red coloring

Instructions:

Prepare three batches using the base ganache method.
Pour hot flavored cream over white chocolate, emulsify.
Add cold cream and rest overnight in the fridge.
Whip each ganache to soft peaks before piping.

Triangle Heart Chocolate Decoration

Totaal	**NA**

Triangle Heart Chocolate Decoration

Spread tempered white chocolate onto the heart transfer sheet.
While semi-set, cut triangle shapes using a stencil or knife.
Let fully set, then peel and use for decoration.

Assembly, layout and finishing

Fill tart base with fruit compote.
Pipe alternating stripes or waves of vanilla, strawberry, and raspberry ganache across each slice using petal or round nozzles.
Place the heart triangle chocolate on each slice.
Garnish with a small bunch of fresh red currants.

Dobla decoration: Triangle hearts.

Enjoy this exciting recipe.

Featured Product(s)

Triangle hearts