Tuintje

Fall Recipe Inspiration 2026



Recipe

Almond Tart Shells (makes 12 small tartlets)

All-purpose flour	250g
Powdered sugar	100g
Almond flour	30g
Unsalted butter (cold, diced)	150g
Totaal	**530g**

Almond Tart Shells (makes 12 small tartlets)

In a food processor, combine dry ingredients.
Add cold butter and pulse until crumbly.
Add egg and mix until dough forms.
Wrap in cling film and chill for 1 hour.
Roll out to 3mm, line tart rings, and chill again.
Bake at 170°C (340°F) for 12–15 minutes until golden. Cool completely.

Pumpkin-Spice Ganache

White chocolate	200g
Pumpkin purée (unsweetened)	100g
Heavy cream	100g
Totaal	**400g**

Pumpkin-Spice Ganache

Heat cream with pumpkin purée and spices until simmering.
Pour over chopped white chocolate, let sit 1 min.
Stir to form a smooth ganache. Cool slightly.
Pipe into tart shells, leaving room for topping.

Apple & Cranberry Compote

Fresh/frozen cranberries	80g
Sugar	50g
Totaal	**130g**

Apple & Cranberry Compote

Cook all ingredients on low heat until fruit softens and liquid thickens (~10 mins).
Cool and spoon over ganache layer.

Olive Oil Sponge Crumble (Microwave Sponge)

Sugar	30g
Flour	30g
Olive oil	15g
Totaal	**75g**

Olive Oil Sponge Crumble (Microwave Sponge)

Blend all ingredients until smooth.
Strain and pour into a siphon with 2 charges.
Dispense into paper cups (1/3 full) and microwave (900W) for 40 seconds.
Let cool, tear into sponge crumbles.

Assembly, layout and finishing

Fill tart shells with pumpkin ganache.
Add a spoon of apple-cranberry compote.
Sprinkle sponge crumble, roasted nuts, and pomegranate seeds.
Garnish with microgreens, baby leaves, and edible petals.
Top each tartlet with the Dobla Lace Pumpkin decoration.

Enjoy this exciting recipe.

Featured Product(s)



Lace pumpkin