

# Kiss on a platter

Love Recipe



## Recipe

### Almond Madeleine

|                   |              |
|-------------------|--------------|
| Egg               | 975g         |
| Brown sugar       | 682g         |
| Honey             | 340g         |
| Flour             | 500g         |
| Almond flour      | 400g         |
| Baking powder     | 45g          |
| Salt              | 16g          |
| Butter            | 876g         |
| 100% Almond paste | 63g          |
| <b>Totaal</b>     | <b>3897g</b> |

### Almond Madeleine

n/a

### Ravifruit Red Berry Confit

|                            |             |
|----------------------------|-------------|
| Ravifruit Strawberry Purée | 150g        |
| Ravifruit Raspberry Purée  | 100g        |
| sugar                      | 40g         |
| pectin NH                  | 4g          |
| <b>Totaal</b>              | <b>294g</b> |

### Ravifruit Red Berry Confit

Mix sugar and pectin.  
Heat both Ravifruit purées to 40°C.  
Whisk in sugar mixture.  
Bring to a boil for 1 minute.  
Cool and pipe onto the baked biscuit bases.

### Vanilla Mascarpone Mousse

|                |             |
|----------------|-------------|
| mascarpone     | 250g        |
| whipping cream | 250g        |
| icing sugar    | 50g         |
| vanilla paste  | 5g          |
| <b>Totaal</b>  | <b>555g</b> |

### Vanilla Mascarpone Mousse

Combine all ingredients.  
Whip to medium peaks.  
Pipe into molds over the berry confit.  
Freeze until firm.

### Caramel Chocolate Rocher Glaze

|                         |             |
|-------------------------|-------------|
| caramel chocolate       | 250g        |
| oil                     | 25g         |
| chopped roasted almonds | 40g         |
| <b>Totaal</b>           | <b>315g</b> |

### Caramel Chocolate Rocher Glaze

Melt chocolate and cocoa butter.  
Stir in almonds.  
Cool to approximately 35°C.  
Dip frozen pastries for a crunchy velvet-like coating.

### Assembly, layout and finishing

- 1. Place glazed pastries onto serving plates.
- 2. Pipe vanilla cream petals on top.
- 3. Add:  
Fresh blueberry  
Red currants  
Micro herbs or lemon balm
- 4. Finish with a **Dobla Heart XOXO 78460** positioned at an angle.
- 5. Optional: add a small drop of Ravifruit strawberry gel for shine.

Enjoy this exciting recipe.

## Featured Product(s)



Heart XOXO