

Lifebuoy

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



Recept

Choux Pastry

Full fat milk (3,5%)	340g
Water	340g
Butter	340g
Salt	10g
Sugar	14g
T55 flour	320g
Egg	420g
Totaal	1874g

Choux Pastry

Heat milk, butter, salt, and sugar in a saucepan and bring it to a boil. Add flour and cook until done. Pour this mixture into a mixer and let it run until it reaches 45°C. Then, gradually add the eggs. Pipe the choux pastry in a circle (7cm) with a star piping tip. Spray the choux with cocoabutter and icing sugar before baking. Bake at 125°C for 1 hour, then at 135°C for 20 minutes.

Vanilla Whipped Ganache

Cream 35% (1)	250g
Gelatin	9g
Water	45g
Mascarpone	300g
Cream 35% (2)	750g
Totaal	1355g

Vanilla Whipped Ganache

Mix the gelatin with the water and let this bloom for 10 minutes. Heat up the cream (1) with the vanilla pod, add to the gelatin mixture. Then add the mascarpone and cream 2. mix with a handblender and let it cool down for 24 hours. Whip like whipped cream till it has soft peaks.

Pecan Praline

Roasted pecan	250g
Sugar	200g
Water	60g
Totaal	511g

Pecan Praline

Roast de nuts for 15 minutes. Add the sugar and water in a pan and make a golden brown caramel. Right at the end add the while vanilla pod. Pour the hot caramel over the pecan and let this cool down. Ones cooled down, break it into smaller pieces and mix in a blender until smooth.

Cherry Gel

RAVIFRUIT Cherry Puree	200g
Sugar (1)	30g
Yellow pectin	4g
Sugar (2)	1g
Isomalt	80g
Glucose	70g
Citric acid (1:1)	6g
Totaal	391g

Cherry Gel

Add the puree in a pan and heat up until it is boiling. Mix the sugar (1) with the pectin and add this to the boiling puree. Bring to a boil and add the sugars in 3 parts to the mixture. Add the citric acid at the and cool down before using.

Assembly, layout and finishing

The Dobla Touch: Decoration with Day of the beach assortment.

Enjoy this exciting recipe.

Featured Product(s)



Day at the
beach
assortment