

Peach Blossom

This eclair inspired pastry is our favorite way to turn one of the summer's sweetest fruits into a truly amazing pastry. Peach, vanilla and merengue make this pastry a tasty addition to your assortment. Don't forget to add our new Peach blossom as the finishing touch.



Recept

Prosecco Mousse

Refined sugar	30g
Prosecco	30g
Oveneve	3g
Powdered gelatine 180 bloom	6g
Water	30g
Honey	15g
Reduced muscat riversaltes (50%)	30g
Prosecco	45g
Marc de champagne	15g
Lemon purée	20g
Unsweetened cream 35%	272g

Totaal

Prosecco Mousse

White peach cremeux

white peach puree	200g
sugar	50g
DE 60 glucose	10g
water	50g
agar agar	2g

Totaal

White peach cremeux

Beaume de venise jelly

sugar	200g
beaume de venise	300g
gelatine (soaked)	10g
holy basil	1g
Totaal	

Beaume de venise jelly

Dacquoise

almond meal	200g
icing sugar	200g
T45 flour	40g
egg white	250g
castor sugar	100g
Totaal	

Dacquoise

Lime Merengue

Egg white	100g
Sugar	200g
Icing sugar	100g
Starch	20g
Totaal	

Lime Merengue

Assembly, layout and finishing
Enjoy this exciting recipe.

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