

# Zen

Floral Beauty Recipe



## Recipe

### ALMOND TART

Unsalted butter	388g
Icing sugar	250g
Cake flour	650g
Salt	5g
Eggs	125g
Almond powder	88g

**Totaal**

### ALMOND TART

### ALMOND CREAM

AVOLETTA	200g
Unsalted butter	100g
Eggs	100g
Cake flour	40g

**Totaal**

### ALMOND CREAM

### LEMON CREMEUX

Lemon puree	60g
Tangerine puree	20g
Eggs	115g
Sugar	52g
Unsalted butter	110g
Gelatine	3g
Water	12g

**Totaal**

### LEMON CREMEUX

## PISTACHIO CHANTILLY

Cream 35%	400g
SINFONIA CIOCCOLATO BIANCO	150g
Salt	2g
JOYPASTE PISTACCHIO 100%	40g
<b>Totaal</b>	

## PISTACHIO CHANTILLY

**Assembly, layout and finishing**  
Enjoy this exciting recipe.

## Featured Product(s)



**Spring leaf**  
**green**