Bunny in a field

Easter 2025 Recipe Inspiration



Recipe

Choux pastry

Water	250g
Salt	4g
White sugar	8g
Butter	100g
T55 flour	150g
Whole eggs	225g
Totaal	**737g**

Choux pastry

Boil the water, salt, sugar and Butter. Add the flour and keep on the stove until the mixture is starting to stick to the pan and is becoming glossy. Take it off the stove and cover it with plastic and let it cool down till 55□ Start adding the eggs one by one. pipe on a silpat in the eclair shape. place them in a 230□oven. right away turn down the oven temperature to 160□ bake for +- 25 minutes.

Matcha whipped ganache

Cream	700g
Milk	70g
Gelatin mass	35g
White chocolate	175g
Matcha powder	20g
Totaal	**1000g**

Matcha whipped ganache

Heat up the cream and add the gelatin mass. Pour over the chocolate en matcha . Mix well untill smooth and place for 24 hours in a fridge.

Yuzu gel

Lemon juice	300g
Sugar	240g
Yuzu juice	50g
Agar agar	12g
Totaal	**602g**

Yuzu gel

Combine all ingredients in a pan and leave this to soak for 10 minutes. Heat up the mixture until 85 degrees. Let it set overnight and mix it with a blender the day after.

Marzipan deco

Marzipan deco	250g
Matcha powder	10g
Totaal	**260g**

Marzipan deco

Mix both ingredients together. Roll till it's 1,5mm thick. Cut in rectangle shape, and place it on the eclair.

Assembly, layout and finishing

Dobla Final Touch: Cute bunny.

Enjoy this exciting recipe.

Featured Product(s)



Cute bunny