Soaring butterfly

Spring 2025 Recipe Inspiration



Recipe

Almond sponge

Egg yolk	260g
Sugar	135g
Almond powder	90g
Flour	84g
Egg white	260g
Sugar	135g
Butter	70g
Totaal	**1034g**

Almond sponge

Mix in 2 seperate bowls the eggwhite + sugar and eggyolk + sugar and almond. Ones airy add flour and almond powder into the eggyolk mixture. Fold in the airy eggwhite, ones fully incorporated add the melted butter. Spread out onto parchment paper and bake at 230

Apricot confiture

Dried apricot	120g
Orange juice	100g
Lemon juice	10g
Totaal	**230g**

Apricot confiture

Mix all ingredients together.

Feuilletine orange

White chocolate	150g
Orange marmalade	40g
Feuilletine	125g
Totaal	**315g**

Feuilletine orange

Melt the white chocolate, then add the orange marmelade. Mix with the feuiletine. Spread out in between parchment paper and roll until it's 1,5mm thick. Cut in a round shape and freeze.

Yoghurt mousse

Cream	360g
White chocolate	215g
Egg yolk	60g
Yoghurt powder	10g
Sugar	60g
Milk	122g
Gelatin mass	50g
Totaal	**877g**

Yoghurt mousse

Bring the sugar with a little bit of water to a boil. Mix with the eggyolk and whip until airy. Heat up the milk and make a ganache with the white chocolate and yoghurt powder. Add the warm gelatin. Mix the ganache with the pate a bombe, and lastly fold in the whipped cream.

Puff pastry

Cold water	560g
Salt	8g
All purpose flour	810g
Butter	225g
Buttersheet	500g
Totaal	**2103g**

Puff pastry

Make a dough with flour, water, salt, butter.
Let this rest for 30 minutes. Roll out the buttersheet till 1cm thick.
Cut the dough in 4 and fold in the buttersheet.
Give it 3x3 foldings (27 layers total), after every folding let it rest for 30 minutes.
Cut the puff pastry 0,5cm x 12cm.

Bake 160C for +- 18 minutes

Assembly, layout and finishing

Final Touch: Lace butterfly dark

Enjoy this exciting recipe.

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Lace butterfly dark