

Kiss on a platter

Love Recipe



Recipe

Almond Madeleine

Egg	975g
Brown sugar	682g
Honey	340g
Flour	500g
Almond flour	400g
Baking powder	45g
Salt	16g
Butter	876g
100% Almond paste	63g
Totaal	3897g

Almond Madeleine

n/a

Ravifruit Red Berry Confit

Ravifruit Strawberry Purée	150g
Ravifruit Raspberry Purée	100g
sugar	40g
pectin NH	4g
Totaal	294g

Ravifruit Red Berry Confit

Mix sugar and pectin.
Heat both Ravifruit purées to 40°C.
Whisk in sugar mixture.
Bring to a boil for 1 minute.
Cool and pipe onto the baked biscuit bases.

Vanilla Mascarpone Mousse

mascarpone	250g
whipping cream	250g
icing sugar	50g
vanilla paste	5g
Totaal	555g

Vanilla Mascarpone Mousse

Combine all ingredients.
Whip to medium peaks.
Pipe into molds over the berry confit.
Freeze until firm.

Caramel Chocolate Rocher Glaze

caramel chocolate	250g
oil	25g
chopped roasted almonds	40g
Totaal	315g

Caramel Chocolate Rocher Glaze

Melt chocolate and cocoa butter.
Stir in almonds.
Cool to approximately 35°C.
Dip frozen pastries for a crunchy velvet-like coating.

Assembly, layout and finishing

- 1. Place glazed pastries onto serving plates.
- 2. Pipe vanilla cream petals on top.
- 3. Add:
Fresh blueberry
Red currants
Micro herbs or lemon balm
- 4. Finish with a **Dobla Heart XOXO 78460** positioned at an angle.
- 5. Optional: add a small drop of Ravifruit strawberry gel for shine.

Enjoy this exciting recipe.

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