

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 |
| Totaal | |

PISTACHIO CHANTILLY

Assembly, layout and finishing
Enjoy this exciting recipe.

Featured Product(s)



Spring leaf
green