

Trip to Holland

This recipe is inspired by the tulip fields, that you can enjoy in a roadtrip around the Netherlands in the springtime. During the months of April and May, the flowers show their beautiful and bright colours. Thanks to the Dobla touch, you can recreate a tulip in your preferred shade and give the cake more dimension. Portion for 6 to 8 person.



Recipe

Speculoos cookie

Top frolla	1000g
Raw sugar	200g
Unsalted butter 82% fat - softened	400g
Milk	50g
Eggs	50g
Salt	5g
Speculoos or 5 spice	25g
Totaal	1730g

Speculoos cookie

Knead all the ingredients in a planetary mixer with the paddle for 5 minutes at low speed. Cover the dough well and let it rest in the fridge for 2 hours at least. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.

Almond sponge

Oil or butter	175g
Avoleta	350g
Plain flour	70g
Totaal	595g

Almond sponge

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto a baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

Yoghurt mousse

Lilly Yogurt	200g
Water	500g
Liquid cream 35% fat	600g
Totaal	1300g

Yoghurt mousse

Mix all the ingredients in a planetary mixer and let rest the obtained mousse inside a silicone mold in the fridge.

Cinnamon orange insert

Fruttidor Arancia	400g
Water	60g
Lilly Neutro	60g
Cinnamon	5g
Totaal	525g

Cinnamon orange insert

Blend water, cinnamon, LILLY NEUTRO and FRUTTIDOR ARANCIA. Pour the orange jelly in the same silicone mold for inserts, onto the yoghurt mousse and frozen almond sponge, and freeze.

Glaze

Totaal **qb**

Glaze

Heat MIRROR LIMONE at 45°C

Assembly, layout and finishing

Put in a mold of the desired shape the ingredients in the following order: yoghurt mousse, cinnamon orange insert, freezed almond sponge and speculoos cookie. Glaze it with Mirror Limone. Put everything in the fridge for at least a couple of hours.

For decoration use: Long leaves green white at the base of the cake to recreate the grass, Tulip orange, Wave green large and Curby spots green to assembly a tulip in full blossom.

Enjoy this exciting recipe.

Featured Product(s)



Tulip orange



**Curvy spots
green**



**Wave green
large**



**Long leaves
green white**