

# Duo of Love / Love Bird Box

Love Inspiration Recipe



## Recipe

### Brittany sablé

Egg yolks	115g
Sugar	185g
Flour type 55	315g
Baking powder	10g
Salt	2g
Soft butter	225g
HG strawberry granules Cesarin	60g
<b>Totaal</b>	<b>912g</b>

### Brittany sablé

Mix and whip lightly the egg yolks with the sugar. Meantime, sift together flour with baking powder and salt. Add the soft butter into the whipped egg yolks, strawberry granules and then the sifted products. Spread out at 5mm and place into the round mold and rectangle frame. Let rest 30 minutes before pre-baking at 160°C for 20 minutes vent open.

### Lime comfit

Key Lime Purée Ravifruit	200g
Inverted sugar Irca	25g
Granulated sugar	50g
Pectin NH	9g
<b>Totaal</b>	<b>284g</b>

### Lime comfit

Heat up the puree with the inverted sugar. At 50°C, add the mixture of sugar/pectin. Bring to the boil for 1 minute and cool down rapidly pouring the hot mixture onto a silicon mat with borders.

IMPORTANT: Mix the gel through the hand mixer to get a less resistant final texture.

### Strawberry mousse

Strawberry purée Ravifruit	500g
Gelatin mass 200 Bloom	75g
Italian meringue	75g
Cream 35% fat	225g
<b>Totaal</b>	<b>875g</b>

### Strawberry mousse

Hydrate the gelatin into cold water. Heat up 125g of puree with the sugar at 85°C and add the melted gelatin. Pour directly the remaining cold puree into the first mixture and, at 21°C, add the whipped cream. Mold and freeze.

### Italian meringue\*

Water	50g
Granulated sugar	150g
Glucose	25g
Egg whites	125g
<b>Totaal</b>	<b>350g</b>

### Italian meringue\*

Cook the syrup at 121°C and pour gradually into the whipped egg whites. Whip until consistency.

### Coconut cream

Cream 35% fat	250g
Gelatin	5g
Water	30g
White chocolate 35%	360g
Coconut purée Ravifruit	350g
Cream 35% fat	150g
<b>Totaal</b>	<b>1145g</b>

### Coconut cream

Melt the chocolate until 40/45°C. Bring to a boil the milk, with the puree. Add the hydrated and melted gelatin mixing well and pour gradually the hot mixture into the melted chocolate to obtain a perfect emulsion using the hand blender. Add the cold liquid cream and let crystallize minimum 8 hours in the refrigerator. Whip to consistency for piping.

### Key lime jelly

Neutral glaze	125g
Water	15g
Key lime purée	40g
<b>Totaal</b>	<b>180g</b>

### Key lime jelly

Mix all ingredients together.

For assembling, heat up at 75°C for spraying onto the tart.

## Assembly, layout and finishing

Decoration wit Love birds.

**Enjoy this exciting recipe.**

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