

# Path to happiness

Love recipe 2025



## Recipe

### RED VELVET SPONGE

All/purpose flour	250g
CACAO 10/12 25 (IRCA Since 1919)	55g
Baking poder	5g
Baking soda	5g
Sugar	180g
Light Brown sugar	100g
Salt	4g
Whole eggs	100g
Vegetable oil	110g
Sour cream	180g
Natural beetroot coloring	10g
<b>Totaal</b>	<b>990g</b>

### RED VELVET SPONGE

Mix all the powder together. Then sugars and salt. Pour in the whole eggs, the sour cream and natural coloring. Mix well until smooth and homogeneous texture, mold and bake at 170°C. Cut the sponge in slice of 2cm high.

### BEETROOT SYRUP

Beetroot juice	250g
Syrup 30°B	250g
<b>Totaal</b>	<b>500g</b>

### BEETROOT SYRUP

Soap each slice of sponge with the syrup.

## MASCARPONE KEFIR CHIA CREAM

Crème fleurette 35%	250g
Sirop de glucose	12g
Masse gelatine	38g
Sinfonia Cioccolato Bianco (IRCA Since 1919)	440g
Mascarpone	250g
Kefir	250g
Chia seeds	20g
<b>Totaal</b>	<b>1260g</b>

## MASCARPONE KEFIR CHIA CREAM

The day before mix the chia seeds into the kefir to inflate.

Heat up the cream to 85°C, add the melted gelatin and pour gradually over the melted white chocolate forming a good emulsion. Soften the mascarpone with the mixture kefir/chia. Add progressively the ganache until smooth texture.

Fill the heart shaped mold and freeze. Use the remaining cream to built layers with the sponge. Spray with red the mascarpone cream heart.

## WHITE CHOCOLATE GLAZE

Gelatin mass	315g
Water	250g
Granulated sugar	450g
Glucose syrup	450g
Condensed milk	320g
Sinfonia Cioccolato Bianco (IRCA Since 1919)	450g
Neutral glaze	180g
<b>Totaal</b>	<b>2415g</b>

## WHITE CHOCOLATE GLAZE

Mix 45 g of gelatin powder with 270 of water to make the mass.

Pour water in a large saucepan, add sugar, glucose and bring to boil. Take out the heater and add the condensed milk mixing well. Then add the melted neutral glaze. With the hand mixer, blend until smooth and shiny texture. Let it crystallize 24 h in the fridge. Heat up around 38°C for use.

## Assembly, layout and finishing

DOBLA DECORATIONS

Petit love pink - Butterfly sprinkle

Enjoy this exciting recipe.

## Featured Product(s)



**Petit love pink**