

# 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**