

# Fruity bunny

Easter 2025 Recipe Inspiration



## Recipe

### Sable

Icing sugar	100g
Salt	1g
Unsalted butter	205g
Flour	260g
Almond powder	45g
Egg yolk	45g
<b>Totaal</b>	<b>656g</b>

### Sable

Preheat oven to 160°C. Combine the unsalted butter, salt and icing sugar and mix briefly. Add the egg yolk and right after the flour and almond powder. Let the dough rest for at least 2 hours in the fridge. Roll out until it's 1,75 mm thick. Bake inbetween 2 airmat sheets.

### Raspberry clafoutis

Egg	100g
Sugar	100g
Salt	1g
Almond powder	100g
Flour	30g
Cream 35%	300g
<b>Totaal</b>	<b>2</b>

### Raspberry clafoutis

Mix the eggs with sugar, salt and almond powder. Add the flour. Add the cream and mix. Fold in some fresh raspberries. Bake in a 165°C oven for +- 25 minutes. Freeze this and cut with a cookie cutter.

### Raspberry mousse

Raspberry puree (A)	233g
Whipped cream	333g
Raspberry puree (B)	185g
Sugar	83g
Ovoneve (egg white powder)	5g
Gelatin mass	60g
<b>Totaal</b>	<b>899g</b>

### Raspberry mousse

Add the raspberry puree (b) with the sugar and ovoneve. Whip like a merengue. Heat up a small part of the raspberry puree (a) until 60 degrees and add the gelatin mass. Combine with the cold raspberry puree. Fold in the merengue and lastly the whipped cream.

## White chocolate whipped ganache

Cream	570g
White chocolate	195g
Mascarpone	150g
Gelatin mass	25g
<b>Totaal</b>	<b>940g</b>

## White chocolate whipped ganache

Boil the cream, add the gelatin and pour over the mascarpone and white chocolate. Mix with a handblender and let it set for 24 hours in the fridge.

### Assembly, layout and finishing

Dobla Final Touch: Lace flower white assortment

**Enjoy this exciting recipe.**

## Featured Product(s)



**Bunny face  
white**