

# Life is a peach

Spring 2025 Recipe Inspiration



## Recipe

### Puff pastry

Cold water	560g
Salt	8g
All purpose flour	810g
Butter	225g
Butter sheet	500g
<b>Totaal</b>	<b>2103g</b>

### Puff pastry

Make a dough with flour, water, salt, butter.  
Let this rest for 30 minutes. Roll out the buttersheet till 1cm thick.  
Cut the dough in 4 and fold in the buttersheet.  
Give it 3x3 foldings (27 layers total), after every folding let it rest for 30 minutes.  
Cut the puff pastry 0,5cm x 12cm.

Bake 160C for +- 18 minutes

### Peach camomile gel

Peach juice	300g
Sugar	240g
Lime juice	50g
Camomile	3g
Agar	12g
<b>Totaal</b>	<b>605g</b>

### Peach camomile gel

Add all the ingredients into a pan and let it soak for 10 minutes. Heat up until it's 85 degrees. Strain and let it set overnight. Mix with a handblender until it's a smooth gel.

### Vanilla whipped ganache

Cream	625g
White chocolate	140g
Gelatin mass	25g
<b>Totaal</b>	<b>791g</b>

### Vanilla whipped ganache

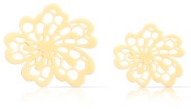
Heat up the cream until it's 60°C. Add the bloomed gelatin and white chocolate. Mix with a handblender and let it set overnight.

## Assembly, layout and finishing

Decorate with fresh peach slices and edible flowers and cress. Dobra Final Touch: Lace flower white assortment.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Lace flower  
white  
assortment**



**Sprinkle  
butterfly pink**