

Coconut dream

Easter 2025 Recipe Inspiration



Recipe

Sugar dough

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|---------------------------|-------------|
| All-purpose flour | 250g |
| Baking powder | 2g |
| Whole eggs | 150g |
| Salt | 1g |
| Unsalted butter, softened | 113g |
| Granulated sugar | 200g |
| Totaal | 716g |

Sugar dough

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 in between 2 airmat sheets.

Coconut financier

| | |
|------------------|-------------|
| Butter | 120g |
| Sugar | 100g |
| Almond flour | 50g |
| Coconut flour | 30g |
| Coconut shavings | 30g |
| Egg whites | 60g |
| Totaal | 390g |

Coconut financier

Mix all the dry ingredients together. Whip the egg white and melt the butter. Add the dry ingredient to the whipped egg whites. Lastly add the melted butter. Bake in a tray at 200°C for 10 minutes after baking cut it in round discs and cover the sides with chopped hazelnut pieces. Cut a hole in the middle and fill with the coconut cream.

Coconut cream

| | |
|-----------------|-------------|
| Coconut cream | 200g |
| White chocolate | 25g |
| Milk chocolate | 10g |
| Gelatin mass | 8g |
| Totaal | 243g |

Coconut cream

Boil the coconut cream, add the chocolates. Let this set overnight. (use as filling and decoration on top)

Assembly, layout and finishing

Use fresh coconut and edible flowers as deco. Dobra final touch: Egg layered flower field dark white.

Enjoy this exciting recipe.

Featured Product(s)



**Egg layered
flower field
dark white**