

# Cha-latte

Spring 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. Shape it in a tartlet mold and bake this for 15 minutes.

### Cheese cake

Creme fraiche	100g
Sugar	70g
Cream cheese	180g
Eggs	90g
Salt	1g
<b>Totaal</b>	<b>441g</b>

### Cheese cake

Mix all ingredients and bake in the prebaked tartlet.

### Raspberry gel

Raspberry puree	100g
Water	20g
Sugar	10g
Agar	1g
<b>Totaal</b>	<b>131g</b>

### Raspberry gel

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

## Whipped ganache

Cream	240g
Milk	25g
Gelatin mass	18g
White chocolate	60g
Vanilla pd	1g
<b>Totaal</b>	<b>344g</b>

## Whipped ganache

Heat up the cream until 60°C, add the gelatin and white chocolate. Mix with a handblender. Let this set overnight.

## Assembly, layout and finishing

Dobla Final Touch: Pink marguerite

**Enjoy this exciting recipe.**

## Featured Product(s)



**Pink  
marguerite**