

Zen

Floral Beauty Recipe



Recipe

ALMOND TART

Unsalted butter	388g
Icing sugar	250g
Cake flour	650g
Salt	5g
Eggs	125g
Almond powder	88g

Totaal

ALMOND TART

ALMOND CREAM

AVOLETTA	200g
Unsalted butter	100g
Eggs	100g
Cake flour	40g

Totaal

ALMOND CREAM

LEMON CREMEUX

Lemon puree	60g
Tangerine puree	20g
Eggs	115g
Sugar	52g
Unsalted butter	110g
Gelatine	3g
Water	12g

Totaal

LEMON CREMEUX

PISTACHIO CHANTILLY

Cream 35%	400g
SINFONIA CIOCCOLATO BIANCO	150g
Salt	2g
JOYPASTE PISTACCHIO 100%	40g
Totaal	

PISTACHIO CHANTILLY

Assembly, layout and finishing
Enjoy this exciting recipe.

Featured Product(s)



Spring leaf
green