

For ever

Love recipe 2025



Recipe

BRITTANY SABLÉ

Egg yolks	115g
Sugar	185g
Flour type 55	315g
Baking powder	10g
Salt	2g
Soft butter	225g
HG strawberry granules Cesarin	60g
Totaal	912g

BRITTANY SABLÉ

Mix and whip lightly the egg yolks with the sugar. Meantime, sift together flour with baking powder and salt. Add the soft butter into the whipped egg yolks and then the sifted products. Sprinkle the strawberry granules and spread out at 5mm. Place into the round. Let rest 30 minutes before baking at 160°C for 20 minutes vent open.

RASPBERRY CREAM

Ravifruit Raspberry puree 100%	250g
Glucose (IRCA Since 1919)	10g
Sinfonia Cioccolato Bianco (IRCA Since 1919)	380g
Gelatin leaves 200 Bloom	6g
Heavy cream 35% fat	400g
Totaal	1046g

RASPBERRY CREAM

Melt the chocolate to the temperature of 40/45°C and scale the glucose on top. Bring to a boil the milk, with the puree. Add the hydrated and melted gelatin mixing well and pour gradually the hot mixture into the melted chocolate to obtain a perfect emulsion using the hand blender. Add the cold liquid cream and let crystallize minimum 8 hours in the refrigerator. Whip to consistency for piping.

VANILLA CHANTILLY

Cream 35% fat	300g
Gelatin mass 200 bloom	24g
Sinfonia Cioccolato Bianco (IRCA Since 1919)	150g
Cream 35% fat	300g
Totaal	774g

VANILLA CHANTILLY

Heat the first cream to a boil with the scratched vanillapod and, strain. Add in the melted gelatin mass and pour gradually the hot mixture to the melted chocolate forming a good emulsion. Add the remaining cream and let crystallize in the cooler. Whip to consistency and spread the raspberry cream over the sablé.

Use the left over to fill the heart silicone mold. Freeze, unmold and spray in red.

FRESH STRAWBERRIES

Fresh strawberries	500g
Totaal	500g

FRESH STRAWBERRIES

Place the strawberries around the tart.

Assembly, layout and finishing

DOBLA DECORATION

Heart layered red white

Enjoy this exciting recipe.

Featured Product(s)



**Heart layered
red white**