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Love Recipe 2025



Recipe

Sugar Dough

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|-------------------|--------------|
| All purpose flour | 500g |
| Almond powder | 60g |
| Butter | 300g |
| Icing sugar | 190g |
| Salt | 2g |
| Vanilla pod | 1g |
| Egg | 118g |
| Totaal | 1171g |

Sugar Dough

Mix the almond powder, butter, icing sugar, salt and vanilla pod until well combined. Add the eggs and right after that the flour. Let the dough rest for a few hours or overnight. Roll out the dough at 1,5mm. Bake at 155 °C (311°F) for +-20 minutes.

Pistachio Madeleine

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|-------------------|-------------|
| Eggs | 196g |
| Brown sugar | 136g |
| Honey | 70g |
| All purpose flour | 196g |
| Baking powder | 9g |
| Butter | 176g |
| Pistachio paste | 14g |
| Salt | 3g |
| Totaal | 800g |

Pistachio Madeleine

Start by whisking the eggs, honey, brown sugar and salt until airy and almost white. Fold in the all purpose flour and baking soda. Mix the melted butter with the pistachio paste and fold this into the batter at the end. Bake at 200°C for 8-10 minutes in a 24x24 baking tray.

Yuzu Cremeux

| | |
|--------------------|-------------|
| Lemon juice | 158g |
| Yuzu juice | 64g |
| Granulated sugar | 216g |
| Eggs | 216g |
| Eggyolk | 107g |
| Gelatin mass (1:5) | 25g |
| Butter | 155g |
| Totaal | 941g |

Yuzu Cremeux

Start by blooming the gelatin. in a pan heat up the lemon and yuzupuree with the sugar. Ones this is boiling mix with the egg yolk and heat up until 85 ° Add the gelatin mass and butter and mix with the handblender.

Strawberry Mousse

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|--------------------|-------------|
| Strawberry puree | 240g |
| Sugar | 29g |
| Egg white | 25g |
| Whipped cream | 230g |
| Gelatin mass (1:5) | 50g |
| Totaal | 574g |

Strawberry Mousse

Start by blooming the gelatin. Whip the eggwhite and Sugar until white and it has stiff peaks. Heat up a small part of the strawberry puree to melt the gelatin. Pour back with the strawberry puree. This mixture should be 20°C Fold the eggwhite mixture in the puree, ones incorporated fold in the whipped cream.

White Chocolate Glaze

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|---------------------|--------------|
| Gelatine mass (1:5) | 120g |
| Water | 125g |
| Granulated sugar | 225g |
| Glucose | 225g |
| White chocolate | 225g |
| Condensed milk | 160g |
| Neutral jelly | 90g |
| Totaal | 1170g |

White Chocolate Glaze

Start by blooming the gelatin. In a pan, boil the water, sugar and glucose. Stir in the gelatin and pour over the white chocolate. Add the condensed milk and foodcoloring. Mix with the handblender.

Assembly, layout and finishing

Star by making the pistachio madeleine and cremeux, ones the madeleine is cooled down, pour over the at room temperature cremeux. Let this freeze overnight. The next day cut it in rectangle cubes. Make the strawberry cubes and pipe them into the molds. push in the interior (madeleine and cremeux) and freeze overnight. the next day bake the sugar dough, glaze the cake and decorate.

Enjoy this exciting recipe.

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