

Cha-latte

Spring 2025 Recipe Inspiration



Recipe

Sable

Icing sugar	100g
Salt	1g
Unsalted butter	205g
Flour	260g
Almond powder	45g
Egg yolk	45g
Totaal	656g

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
Totaal	441g

Cheese cake

Mix all ingredients and bake in the prebaked tartlet.

Raspberry gel

Raspberry puree	100g
Water	20g
Sugar	10g
Agar	1g
Totaal	131g

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
Totaal	344g

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.

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