

Soaring butterfly

Spring 2025 Recipe Inspiration



Recipe

Almond sponge

Egg yolk	260g
Sugar	135g
Almond powder	90g
Flour	84g
Egg white	260g
Sugar	135g
Butter	70g
Totaal	1034g

Almond sponge

Mix in 2 separate bowls the eggwhite + sugar and egg yolk + sugar and almond. One airy add flour and almond powder into the egg yolk mixture. Fold in the airy eggwhite, once fully incorporated add the melted butter. Spread out onto parchment paper and bake at 230°C.

Apricot confiture

Dried apricot	120g
Orange juice	100g
Lemon juice	10g
Totaal	230g

Apricot confiture

Mix all ingredients together.

Feuilletine orange

White chocolate	150g
Orange marmalade	40g
Feuilletine	125g
Totaal	315g

Feuilletine orange

Melt the white chocolate, then add the orange marmalade. Mix with the feuilletine. Spread out in between parchment paper and roll until it's 1,5mm thick. Cut in a round shape and freeze.

Yoghurt mousse

Cream	360g
White chocolate	215g
Egg yolk	60g
Yoghurt powder	10g
Sugar	60g
Milk	122g
Gelatin mass	50g
Totaal	877g

Yoghurt mousse

Bring the sugar with a little bit of water to a boil. Mix with the egg yolk and whip until airy. Heat up the milk and make a ganache with the white chocolate and yoghurt powder. Add the warm gelatin. Mix the ganache with the pate a bombe, and lastly fold in the whipped cream.

Puff pastry

Cold water	560g
Salt	8g
All purpose flour	810g
Butter	225g
Buttersheet	500g
Totaal	2103g

Puff pastry

Make a dough with flour, water, salt, butter.

Let this rest for 30 minutes. Roll out the buttersheet till 1cm thick.

Cut the dough in 4 and fold in the buttersheet.

Give it 3x3 foldings (27 layers total), after every folding let it rest for 30 minutes.

Cut the puff pastry 0,5cm x 12cm.

Bake 160C for +- 18 minutes

Assembly, layout and finishing

Final Touch: Lace butterfly dark

Enjoy this exciting recipe.

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**Lace butterfly
dark**