

# Coconut dream

Easter 2025 Recipe Inspiration



## Recipe

### Sugar dough

All-purpose flour	250g
Baking powder	2g
Whole eggs	150g
Salt	1g
Unsalted butter, softened	113g
Granulated sugar	200g
<b>Totaal</b>	<b>716g</b>

### Sugar dough

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. Bake in between 2 airmat sheets.

### Coconut financier

Butter	120g
Sugar	100g
Almond flour	50g
Coconut flour	30g
Coconut shavings	30g
Egg whites	60g
<b>Totaal</b>	<b>390g</b>

### Coconut financier

Mix all the dry ingredients together. Whip the egg white and melt the butter. Add the dry ingredient to the whipped egg whites. Lastly add the melted butter. Bake in a tray at 200°C for 10 minutes after baking cut it in round discs and cover the sides with chopped hazelnut pieces. Cut a hole in the middle and fill with the coconut cream.

### Coconut cream

Coconut cream	200g
White chocolate	25g
Milk chocolate	10g
Gelatin mass	8g
<b>Totaal</b>	<b>243g</b>

### Coconut cream

Boil the coconut cream, add the chocolates. Let this set overnight. (use as filling and decoration on top)

## **Assembly, layout and finishing**

Use fresh coconut and edible flowers as deco. Dobra final touch: Egg layered flower field dark white.

**Enjoy this exciting recipe.**

## **Featured Product(s)**



**Egg layered  
flower field  
dark white**